



Serves: 6

Time: Prep: Approx 2 hours

Cook: 3 min.

Ingredienti:

3 lbs. red potatoes or Yukon gold

1 large egg

2 ½ cups all-purpose flour plus extra for rolling out

½ teaspoon salt

Istruzioni:

- Put the unpeeled potatoes in a large pot. Fill the pot with enough cold water to cover the potatoes by at least 2 inches and bring to a simmer over medium-high heat. Reduce the heat to medium, partially cover the pot, and simmer the potatoes until they are completely tender and easily pierced with a skewer, 30 to 35 minutes.
- Drain the potatoes, peel them while hot. Cut them in half crosswise and pass them through a ricer into a large bowl. Pass them through the ricer again
- Lightly flour a work surface. Add the egg to the potatoes, just roughly and then add the flour and salt. Mix with your hands until the flour is moistened and the dough starts to clump together; the dough will still be a bit crumbly at this point. Gather the dough together and press it against your work surface until you have a uniform mass. Do not overwork the dough. Transfer it to the floured surface and wash your hands.
- Cover with a cloth and allow to sit for 10 min.



- Cut off a portion, roll into a snake about ½ inch diameter and then slice into ½ inch pieces. Roll into desired gnocchi pieces with fork, rolling board or leave as is (little gnocchi pillows)
- Don't forget to generously flour the work surface as well as the area where the gnocchi are set to rest while waiting to cook!
- Boil water with plenty of salt—1 tsp. per qt. of water or even more!
- Gnocchi are done when they float to the top of the water. Use a slotted spoon to scoop from the water top. Allow water to come to a boil again before adding more gnocchi to cook.
- ENJOY!!!!

**Serve with butter sage sauce (recipe on my website), pesto and finely grated pecorino romano or parmigiano Reggiano or Ragù and fresh diced mozzarella topped with freshly grated pecorino romano or parmigiano reggiano.