



# Potato Gnocchi

SERVINGS: 2

PREPPING TIME: 1 HOUR

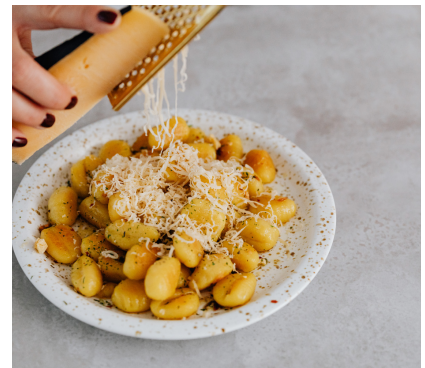
COOKING TIME: 1 HOUR

## Ingredients

2 lbs. russet potatoes, medium size  
6 oz. all purpose flour + more for kneading  
1 large egg, room temp  
1 teaspoon sea salt  
1 chunk parmesan cheese  
4 oz. butter, room temp

## Tools

potato ricer  
cheese grater  
mixing bowl  
slotted spoon



## Directions

- 1.2 hours prior to class: Rinse potatoes, place whole, skin-on in cold, salted water and boil until cooked thru (easily pierced by a fork). Drain. (You can place them in your bowl and cover with a damp cloth to retain their heat prior to class starting.)
2. Bring 4 quarts salted, cold water to a rolling boil while you make the dough.
3. While still warm, rice the potatoes into bowl.
4. Whisk egg and add to potatoes with flour and some salt.
5. Turn out onto floured surface and gently knead until a soft, smooth dough forms, adding flour as needed to keep from sticking. Let rest for 10 minutes.
6. Roll the dough out into 1" thick logs, then cut logs into 1" chunks.
7. Using a bit more flour, shape the gnocchi by pressing into the cheese grater.
8. Cook immediately by dropping into rolling boiled water.
9. When they rise to the top, cook an additional couple of minutes and remove with a slotted spoon.
10. Drain, toss with butter and serve immediately with grated parmesan cheese.