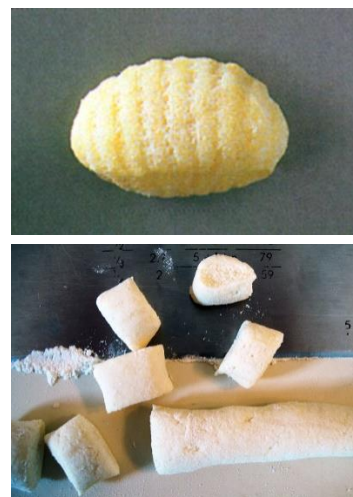


GNOCCHI

COOKEE'S TOOL KIT

Pot
Potato ricer or masher
Baking sheet
Parchment paper
Fork or Gnocchi board
Scraper or knife
Nonstick skillet
Adult Supervision



Ingredients

3/4 cup potatoes, peeled, cooked and mashed
Kosher salt and freshly ground black pepper
1 tablespoon Extra-virgin olive oil

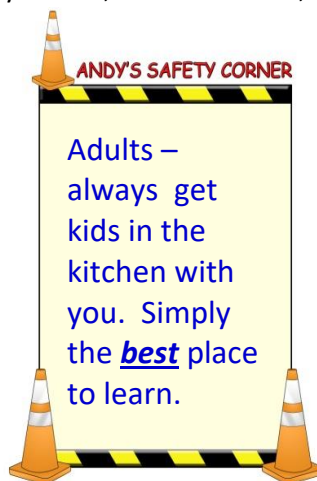
1 egg
1 cup flour + ¼ cup extra flour
Optional: 1/4 cup chopped fresh herbs (chervil, chives, basil, or parsley)

Directions

1. Cook and mash potatoes, best method is immediately after potatoes are boiled. Then run potatoes through a potato ricer or sieve. Place in a medium sized bowl. Add 1 egg, mix well.
2. Sprinkle ¾ cup of the flour over the potatoes, use knuckles, and press flour into the potatoes. Fold the dough over on itself and press down again. Sprinkle more flour and continue until these ingredients are combined and the dough is not sticky.
3. Place any dough clinging to the fingers back into the dough. If the mixture is too dry, add a little water. The dough should feel nice and give under a little pressure. Test dough by rolling a piece with your hands on a well-floured board into a rope 1/2-inch diameter. If the dough holds together, it is ready. If not, add more flour, fold and press the dough several more times and test again.

There is a classic gnocchi shape that uses a gnocchi board, which is a ridged paddle; also, the tines of a large fork turned upside down can shape the gnocchi. Turn fork upside down with tines in the air and take each piece, squish it lightly with thumb against the board or tines. The indentation holds the sauce and helps the gnocchi cook faster.

4. Cut the dough into 4 pieces and roll each piece into a rope about ½-inch in diameter. Cut into ½-inch long pieces. Lightly flour the gnocchi as they are cut. Set gnocchi on a lined baking sheet for 15 minutes then turn gnocchi over. Gnocchi can be frozen at this point.
5. Bring water to a boil, salt the water with 1 teaspoon salt and drop the gnocchi in. Stir and bring back to a boil, cook 1 to 2 minutes until gnocchi floats. Drain, add olive oil and grated parmesan cheese, toss, top with chopped fresh herbs. Serve immediately.



Prep time: 20 minutes
Cook time: 20 minutes



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Serves: 4