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Posted on 17 September 2012  
*by ewfood*

## Potato Gnocchi

## Ingredients

2lb. potatoes

1 tsp. salt

1 egg yolk

1 oz. butter

7 oz. cups flour

Servings

4

Person

Preparation Time

1

hr

Cooking Time

40

min

## Preparation

- 1 Boil the potatoes in their skins in salt water until they are tender
- 2 Once boiled peel them and mash them with a potato masher or even in a blender. It needs to be mashed so it is smooth
- 3 Put the potato mash into a large bowl and add the flour, butter and egg yolk
- 4 Mix it using your hands until it is the texture of dough
- 5 Separate the mixture into lumps the size of a fist
- 6 Roll these out so they are long and about 2cm thick
- 7 Cut 3cm pieces of the dough and use a fork to imprint the dough. Be firm when doing this so that an imprint is left
- 8 Cook the gnocchi in salted boiling water for three minutes
- 9 Serve with your favourite pasta sauce.

## Cooks Note

Preparation time: 1 hour; Cooking time: 40 minutes; Serves 4

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