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by  
ewfood

## Potato Gnocchi [1]

# Potato Gnocchi

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### 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

### Links

[1] <https://www.expatswoman.com/ewfood/recipes/potato-gnocchi>

- [2] [https://www.expatwoman.com/ewfood/flag/flag/madeit/5812?  
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