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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