

# Roman Gnocchi

- extra virgin olive oil
- 2 cloves garlic, minced
- 2 cups milk
- salt
- 1 cup semolina flour
- 1/2 stick butter, melted
- 1 egg yolk
- 3/4 cup grated Parmesan and/or Asiago cheese
- warm sauce or syrup

Line a baking sheet with aluminum foil.

Heat the oil over medium heat. Once the oil is warm, add the garlic. Keep stirring.

When the garlic begins to turn gold, stir in the milk and the salt.

Bring the milk to a gentle simmer, stirring constantly.

When the milk begins to lightly simmer, gradually stir in the semolina flour. Keep stirring and folding the mixture for 2 to 5 minutes, until it starts to become dough-like.

Add the butter and keep folding until incorporated.

Turn off the heat.

Dump the semolina dough onto the baking sheet. Use a spatula to spread flat. Add the yolk and the cheese, and knead quickly (before the yolk starts to cook).

Roll to a medium thickness -- thicker will take longer to cook.

Let rest, covered, for 45 to 60 minutes.

These can be cooked any number of ways. Buttered and baked in a glass pan (350 to 475 degrees Fahrenheit for 20 to 40 minutes), or grilled on a buttered medium griddle until toasty golden brown. When all done, top with a warm sauce or syrup.

Serves: 4

Preparation time: About 2 hours

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