

Gnocchi

- 1/4 pound potatoes, unpeeled, per serving
- 1 egg per four servings
- salt
- 3/16 cup all-purpose flour per serving
- more flour
- the makings for sauce; or olive oil and spices

Place potatoes in a pot, covered with water. Bring the water to boiling, and turn the heat to medium. Cook the potatoes until soft, about 45 minutes. Remove the potatoes, and plunge them into cold water.

Place a tray out for preparing the dough. Peel each potato, discard the peels, and put the potato through a potato ricer, spreading the riced potatoes over the tray.

In a bowl, scramble the eggs with a fork, and add salt to taste. Drizzle the eggs over the potatoes.

Scoop the measured flour over the potatoes-and-eggs.

Combine and knead with hands. Turn it over, and work briefly, until just mixed. Turn out onto a floured workspace.

Knead the dough, adding flour as needed. Don't work the dough too long. Stop when the ingredients are combined, the dough is somewhat resilient, and the dough is moist but not sticky.

Divide the dough into as many portions as you are preparing servings. Cover all but one of the pieces of dough with plastic wrap, wax paper or other cover, so they don't dry out.

Start rolling the piece in front of you, on the floured surface, into a Play-Doh-type snake. Once it gets to medium length, cut in half, and roll each separately, until each snake is about 1/2" diameter.

Cut each half-snake 10 to 12 times, so each piece is about 1/2" long. Place each piece on a lightly floured tray, so that no two pieces touch.

Remove the next piece of (covered) dough, and start rolling the snakes and cutting more pieces, until you have finished turning the dough into gnocchi.

Boil a large pot of water. You don't need to salt the water. While the water is boiling, you should prepare your sauce for the gnocchi (keep the sauce light; some butter with Parmesan sprinkled

in is fine).

When your sauce is ready, you can start dropping the gnocchi (a few at a time, so they do not touch until they have started to cook) into the pot. Stir once or twice as the gnocchi cook. Once all the gnocchi have finished cooking they will be floating at the surface of the pot (about 3 minutes).

Drain the gnocchi. Toss with sauce, or oil and spices. Serve immediately.

Preparation time: about 2 hours

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