

Potato gnocchi



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Serves 4



90 mins

INGREDIENTS

1.25kg Dutch Cream potatoes,
cooked and puréed
4 egg yolks, lightly whisked
400g high protein, plain flour
1 tspn of salt

HOW TO

Boil your roughly chopped potatoes until tender, then pass through the mouli so you have a lovely puree. Add and mix in flour and salt until well combined and a firm dough forms.

Once cooled to room temperature, add eggs and mix into the dough. Turn onto a lightly floured surface and knead until smooth. Divide dough into four equal portions. Roll one portion into a 2cm diameter log. Use a lightly floured knife to cut into 2cm pieces. Lightly flour your hands and roll each piece of dough into a ball. Use your thumb to roll each ball over a floured fork or gnocchi board. Repeat with remaining dough portions.

To cook, bring a saucepan of water to boil. Add one quarter of your gnocchi to the base of the pan in a single layer, taking care not to over crowd them so they don't stick together. Cook for three minutes or until they rise to the surface.

