

Potato Gnocchi

Bialik College Kitchen Garden Program



Ingredients:

- 850g starchy potatoes
- 1 egg yolk
- pinch of salt flakes
- ¾-1 cup plain flour, plus extra for dusting

Equipment:

- large saucepan x 2
- potato ricer
- slotted spoon
- wooden boards with ridges

Method:

1. To make the gnocchi, place potatoes into a large saucepan of cold salted water.
2. Bring to the boil over high heat and cook until fully cooked through.
3. Drain water and when you can touch them, peel off the skins of the potatoes. (work quickly)
4. Pass them through a potato ricer.
5. Add egg yolk and salt and then start adding the flour, a little at a time.
6. You want a soft dough that is not sticky.
7. Cut the dough into 5 pieces and roll them on a floured surface and shape them into logs. (2-3cm thick)
8. Cut each log into 2-3cm pieces and roll them down the wooden board to give them ridges.
9. Once finished, dust them with flour and set aside.

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10. Bring a large saucepan of salted water to the boil.
11. Add gnocchi in batches, as soon as they are cooked they will float to the surface.
12. Grab them with a slotted spoon and drop them into the sauce.