

# Potato Gnocchi

Serves: 4 - 6 people



## Ingredients:

- 1 ½ lbs russet potatoes
- 1 large egg yolk
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- Pinch of grated nutmeg
- 7 Tbsp (about) all purpose flour

Preheat oven to 450°F. Pierce potatoes with fork. Bake until tender, about 1 hour. Cool slightly; cut potatoes in half and scoop pulp into large bowl. Mash potatoes well. Mix in egg yolk, salt, pepper and nutmeg. Mix in enough flour to form firm, slightly elastic dough. Turn out onto lightly floured surface. Divide dough into 4 equal portions. Gently roll 1 portion between hands and work surface to form ½-inch-thick rope about 18 inches long. Cut crosswise into ½-inch pieces. Roll each piece over tines of dinner fork to make grooves in gnocchi. Arrange gnocchi in single layer on floured baking sheet. Repeat with remaining 3 portions of dough. (At this point you can freeze gnocchi on baking sheets and then transfer to freezer bags. They will keep in the freezer for a couple months.)

Working in small batches, cook gnocchi in large pot of boiling, salted water until gnocchi rise to top and are tender, about 5 minutes. Using slotted spoon, transfer gnocchi to ice water to cool. Drain and toss with a little oil to prevent sticking. (Gnocchi can be cooked ahead. Cover and refrigerate up to 2 days.)

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”