

Gnocchi	
Yield	<u>Method:</u>
Ingredients	Quantity
Potatoes	2 each (about 2 lbs.)
Eggs	4 each
Flour	1 cup or as needed.
Salt	TT
pepper	TT

Directions:

- Bake or boil potatoes in their skin. Let cool enough to handle.
- Remove and discard skin.
- Run potato through a food mill or a potato ricer.
- Mound potato and make a well.
- Add eggs to center of the well.
- Pull potato into the well until eggs are incorporated.
- Add water if mixture is too dry.
- Season with salt and pepper.
- Add flour to create a dough and knead until smooth.
- Roll Gnocchi into a long thin dowl.
- Cut into ¼ pieces.
- Roll each gnocchi over a fork to create ridges. (optional)
- Cook gnocchi in simmering water (do not boil as the gnocchi may break apart).
- Add gnocchi to your sauce of choice.