

Potato Gnocchi

Ingredients

1 basket of potatoes (1kg)

300g plain flour (you may need a little extra if the dough is too wet)

1 tsp salt

Pepper

What to do:

- 1) Heat a large saucepan of water on the stove
- 2) Peel potatoes onto the bench top, not onto a chopping board
- 3) Wash potatoes to remove any dirt
- 4) Leave the small potatoes whole and chop the large potatoes in half or quarters to be the same size as the small
- 5) When water is boiling, boil potatoes for 15 minutes or more until very soft
- 6) Prepare sauce ingredients.
- 7) When soft drain potatoes in a colander and leave to cool and dry off
- 8) Refill the pot with water and heat on high heat on the stove – this is for cooking the gnocchi
- 9) Once cool enough to handle, mash the potatoes
- 10) Sprinkle with salt and pepper and mix in half the flour
- 11) Add the remaining flour until well combined
- 12) Turn dough out onto a lightly floured bench and gently knead for 1 minute until smooth
- 13) Split the dough so that each student has a portion
- 14) Roll each ball out into a rope about 2cm thick
- 15) Using a floured table knife, cut each rope into 2cm pieces
- 16) When water is boiling, drop gnocchi into the pot. Gnocchi can be cooked in 2-3 batches to avoid crowding the pot
- 17) As gnocchi rise to the surface remove with a spider strainer and place in the sauce. Repeat.
- 18) Gently toss gnocchi through the sauce, arrange in serving dishes, sprinkle over parmesan – check for allergies first.

