



JERNEJ KITCHEN

POTATO GNOCCHI

This Potato Gnocchi recipe is made with two ingredients: potatoes and flour. Optionally add salt, but it's not necessary. Serve with your fave sauce.

SERVES	6	PEOPLE
PREPARATION:	30	MINUTES
COOK:	40	MINUTES
TOTAL TIME:	1	HOUR 10 MINUTES

POTATO GNOCCHI

1 kg (2.2 pounds) potatoes (for cooking)

250 g (2 cups) all-purpose flour

1 pinch of salt

50 g (1/2 cup) semolina, for shaping the gnocchi

TOOLS AND EQUIPEMENT

pot

potato ricer or sieve

bowl

POTATOES

Rinse the potatoes under running water and add them to a large pot. Cover with water and place over high heat. Add a pinch of salt and bring to a boil, then partially cover with a lid and cook for 35 - 40 minutes. Drain the potatoes and leave them in a pot for 20 minutes.

DOUGH

Peel the potatoes and push them through a potato ricer or sieve. In a bowl, combine potatoes and flour. Optionally add a pinch of salt. Knead into a smooth dough. Dust your working area with semolina to prevent the dough from sticking. Divide the dough into eight parts and shape each piece into a rope. Using a knife, cut the rope into gnocchi.

COOK

Place a pot with salted water over medium-high heat and bring to a boil. Then, gently drop the gnocchi into the water. Cook until they are soft and float on top of the water for about 3 minutes. Serve with your favorite sauce or main dish.