

# COOKING WITH STYLES

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## Gnocchi

- 1 1/4 flour
- 4 medium small size potatoes
- 1 egg
- large pinch of salt
- Potato Ricer

Peel and cook your potatoes, set aside to cool.

Once cooled, put the potatoes through the ricer and combine with 1 cup of flour, salt, then add pre-mixed egg gently.

If the dough seems to soften, add a little more flour to tighten it up.

Once all ingredients are combined, form it into ball and let it rest for 15 minutes.

While you wait start a pot of boiling water.

Add 2 tablespoons of salt and reduce the heat to a very slow boil.

The gnocchi are delicate and will fall apart if the boil is too fast.

To make gnocchi, flour your hands and your rolling surface. Take a small hand full of the dough and roll it between your hands to start. Then transfer it to floured surface and continue rolling dough until you have a piece about the size of your index finger. Cut into half-inch lengths and gently press the edge with a fork tine. Cook it in slow boiling water for 1 - 2 minutes or until the gnocchi floats.

Top it off with your favorite sauce, parmesan cheese, and serve.