

Potato Gnocchi

Every cookbook in the world has a different method of making gnocchi, and I have tried them all. I find this method of steaming the potatoes not only to be the fastest method, but also the one that produces the best results.

Yield: Serves 4-6

Ingredients:

¾ lb	Russet potatoes (about 1 large) – cleaned, left whole, skin on
¾ lb	Yukon gold potatoes (about 2 medium) – cleaned, left whole, skin on
1-1¼ cup	all purpose flour
1 tsp	salt
¼ tsp	black pepper

Method:

- Place the cleaned potatoes in a steamer and steam them with the skins on until fully cooked – about 45 minutes. Remove from steamer, set aside until cool enough to handle.
- Set a small pot of lightly salted water on the stove, and bring to a boil over high heat.
- Remove skins from potatoes, and pass the potatoes through food mill to make them as smooth as possible.
- In bowl, mix mashed potatoes, 1 cup of the flour, salt and pepper. Mix together with fork as much as possible, and then pour out onto clean work surface. Knead dough until it comes together and is smooth – about 1-2 minutes.
- Separate dough into 4 equal pieces. Roll each piece out into a “snake” about ¾” to 1” thick. Cut off three or four ¾” pieces off the snake, and rolling them lightly against the times of a fork with your thumb, press ridges into the back side of the gnocchi while making a dent in the side with your thumb.
- Test the three gnocchi in the pot of lightly boiling water. When they rise to the surface, count to 10, then pull out with a slotted spoon. If they are falling apart in the water, the dough needs more flour. If they are undercooked, make a note and add a few seconds to the cooking time.
- Continue to roll out the rest of the dough and form them into individual gnocchi. Spread finished gnocchi on a floured cookie sheet and place in fridge until they are ready for use.

Sauces: While gnocchi do of course go great with tomato-cream sauces, there are several other sauces that work well with these dumplings. Pesto and gnocchi are a match made in heaven, and salvia sauce (butter and sage) is also a wonderful accompaniment. If you are looking for an especially filling meal, gnocchi carbonara is incredibly decadent. And lastly a sauce of gorgonzola and cream with a little fresh basil is a real show-stopper.