

EASY ITALIAN POTATO GNOCCHI RECIPE

Serves: 4 | **Prep Time:** 60 Min | **Cook Time:** 30 Min | **Difficulty:** Easy



INGREDIENTS

- 2 lbs (1 kg) of starchy white potatoes
- 10 oz (300 g) of all-purpose flour
- Additional flour for the work surface
- Salt to taste

NOTES

These freeze well!

DIRECTIONS

1. Carefully wash the potatoes by removing all of the dirt.
2. Put the potatoes in a saucepan, cover them with plenty of cold water and cook for about 40 minutes from the start of the boil.
3. Check the cooking by piercing them with a fork and making sure the potatoes are soft.
4. Drain, peel them immediately and mash them through a potato masher while they are still hot.
5. Quickly mix them with the flour and a pinch of salt.
6. Form long cylinders, about 1 inch in diameter, and cut each gnocchi 1 inch long.
7. If you prefer, and I do, pass them on the special gnocchi board to make grooves on them, or you can do the same thing with a fork.
8. Transfer them to a clean, lightly floured work surface and continue rolling and cutting the dough until all the ingredients are finished.
9. Cook the gnocchi in plenty of boiling salted water, drain them with a slotted spoon when they come to the surface.
10. Transfer them to the pan with your chosen pasta sauce.
11. Mix gently and serve.