
POTATO GNOCCHI

Ingredients

1kg King Edward or Desiree potatoes
1 egg beaten
200-300gms '00' flour
Salt and pepper
Freshly grated nutmeg

Method

1. Boil the potatoes salted water until just tender.
2. Drain and place on your bench, covered with a tea towel. Immediately clean your saucepan, fill with fresh salted water and bring back to the boil.
3. Carefully remove the skin from all the potatoes, placing the peeled potatoes back under the tea towel.
4. Whilst still hot, pass through a potato ricer or mouli.
5. Make a well in the centre, add the beaten egg, seasoning, nutmeg and sieve over 250gms of the flour. Work everything together well, adding more flour if necessary. Do not overwork.
6. Roll the dough into about 2cm sausage shapes in diameter, and then cut the rolls into 2cm pieces.
7. On the work surface, using a fork and your thumb, indent and roll away each piece onto a tray.
8. Cook the gnocchi in plenty of salted water and as soon as they rise to the surface, remove with a slotted spoon and serve.