



Home made potato gnocchi

MADE WITH LOVE BY HANNAH

ingredients

- 1 pound/450g potatoes (clean but not skinned / not new potatoes, Yukon gold/Russet best)
- 1 cup plain flour (130 grams)
- 1/2 teaspoon salt
- 1 medium egg at room temp

directions

- In a large pot boil un peeled potatoes until tender, remove from the pot and let cool enough to handle. Cut potato's in half and place flat surface facing down in the potato ricer (see picture).
- On a flat surface mix together the flour and salt make a well in the middle and add the potatoes and egg, mix together with your fingers to form a soft dough, it should not stick to your fingers.
- On a lightly floured surface, cut small amounts of dough to form ropes and cut into 3/4 inch (2 cm) pieces, then slide each piece on a fork and squeeze a little (but not too hard).
- Sprinkle with a little bit of flour and toss, so they don't stick together.
- Let the gnocchi rest for 20 minutes before cooking.
- In a large pot of salted boiling water cook the gnocchi, gnocchi are ready when they float to the top.
- Drain and toss with desired sauce.