

# BARBETTA

## POTATO GNOCCHI RECIPE

What you'll need:

- 1kg steamed, roasted desiree potatoes
- 250g plain flour (plus extra flour for dusting)
- 1 large egg
- 50g grated parmesan
- 5g salt + 50g salt for water
- 1 teaspoon grated nutmeg (or to taste)

Throw it together:

1. Steam and roast your potatoes: place potatoes in an oven tray and add 2 glasses of water. Cover well with foil. Cook at 250 degrees for approx 45 mins-1 hour or until cooked
2. Peel potatoes while still hot and puree through a fine-holed potato mincer. Tip onto bench and spread out.
3. Distribute the flour evenly over the potatoes. Add beaten egg, parmesan, salt & grated nutmeg for flavour
4. Mix all ingredients together until well combined. Flatten out the mix on the bench with your hands.
5. Cut dough into 10cm long, 2cm wide strips. Sprinkle flour onto bench to prevent sticking and roll your strips into long cylinders. Cut into 1cm pieces, adding extra flour to coat the gnocchi.
6. Place gnocchi onto a tray and throw into salted boiling water. When they rise to the surface, cook for a further 30 seconds.
7. Remove from water and add to your favourite sauce. Enjoy!