

## Potato Gnocchi

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Unlike fresh pasta, the commercial versions of which are so good now that it hardly seems worth making it yourself (unless for special ravioli), commercially potato gnocchi are relatively heavy compared to their homemade equivalents. Making your own is, therefore, worth the effort. They do not store well, though, so cook them quite soon after you have made them.

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### Planning

serves:	4
prep time:	
cooking time:	

### Ingredients

800g floury potatoes such as  
King Edward or Maris  
Piper  
2 medium egg yolks, lightly  
beaten  
200g plain flour  
Salt and freshly ground  
pepper  
Freshly grated nutmeg

### Method

Peel the potatoes and cut into large, even pieces. Boil them in salted water for 8-12 minutes, depending upon the size, until just tender. Drain thoroughly, then return to the pan and place on a very low heat for 3-5 minutes to drive off all the excess moisture from the potatoes.

Mash the potatoes, preferably with a mouli or potato ricer, then mix in the egg yolks, flour, seasoning and nutmeg. Tip the dough out onto a floured work surface and knead lightly until smooth.

Divide the dough into workable pieces (about fist-sized) and work with one piece at a time. Roll each piece into a sausage about 2cm in diameter, then cut this into 2cm chunks. Use a fork to flatten the chunks slightly and print the traditional lines on the gnocchi. Place them on a floured tray, making sure they do not touch.

Bring a pan of lightly salted water to a gentle boil. Drop in as many gnocchi as will comfortably fit the pan and simmer gently. Don't stir or the gnocchi may disintegrate. As they cook, they'll bob to the surface. Give them about 1 minute from the time they surface, then scoop them out with a slotted spoon. Drain them on a plate lined with kitchen paper, then transfer them to a warm dish. Repeat with the remaining gnocchi until all are cooked.

Toss with your chosen hot sauce or melted butter with fresh sage leaves and serve immediately.