



Potato Gnocchi



Difficulty: Not too difficult, but the pressure point is working quickly while the potato is still hot!

Serves: 30

Fresh from the garden: Our chicken's eggs and our potatoes from last year's plantings. Thanks Albert!

Recipe Source: Tamara Piecs' Grandma

Method

This recipe works if you pay attention to how much moisture is being absorbed by the flour rather than adding it all at once!

Boil potatoes in a large pot with lots of water.

Put another pot of water on to boil for boiling the dumplings

Separate eggs from whites- DON'T GET YOLKS IN THE WHITES! Place whites into container and put in fridge for a later use like meringues or macarons.

Measure flour out. Place in bowl

When potatoes are cooked, drain into colander, cut in half.

Holding the potato halve with your tea towel, work quickly as a group to scoop all the steaming potato into your strainer.

The next person must push the potato through the strainer, using the scraper. This action aerates and lightens the gnocchi, separating the fibres and making them small and fine. The result is a light and fluffy pillow of joy. ☺

Once all of the potato has been scooped out and pushed through the sieve (otherwise known as passing), you need to season and add your egg yolks quickly.

Next add $\frac{3}{4}$ of the flour, mixing gently but efficiently to not work the gluten in the flour.

If it forms a ball easily that is not sticky, then the potatoes don't need any more flour

Next break off a piece the size of an orange and using a LIGHTLY floured bench surface, roll this into a thin, long sausage. Next using your clean scraper, chop the sausage into pieces about 1-2 cm in width & length.

Place these pieces onto a floured tray.

Once all the Gnocchi has been rolled out and cut, carefully place into the boiling pot of water on the stove. Gnocchi will float when they are cooked.

Carefully scoop out with a slotted spoon and place on a clean, lightly oiled tray.

Spoon Pomodoro sauce over the top and serve with parmegiano if liked.

Buonissimo!