

# Potato Gnocchi

These soft tender potato dumplings make for a great side and are also one of my favorite items to make.

Yield: 4 Portions

## Ingredients:

2 ¼ cups Yukon gold potatoes

1 Egg

¾ cup All-purpose flour

¾ cup Corn starch

½ cup Parmesan cheese, grated

## You'll Also Need:

Potato ricer

Gnocchi board or fork

Parchment paper

## Method of Preparation:

1. Bake the Yukon gold potatoes in a 375°F oven until tender, approximately 1 hour. Let the potatoes cool slightly and remove the skin from the potatoes.
2. Rice the cooked, peeled potatoes to make 2¼ cups.
3. Allow riced potatoes to cool slightly. Mix in flour, cornstarch and parmesan cheese.
4. Knead dough and roll out into ½" thick log, cut into small round barrel shapes (approximately the size of a nickel) and press on gnocchi board or back of fork to shape.
5. Poach in gently simmering salted water for approximately 3 minutes. Remove the gnocchi with a slotted spoon and place on a sheet tray with parchment paper to cool.