



Gnocchi di Patate (Potato Gnocchi)

I love versatile potato gnocchi, they're delicious dressed with just about any pasta sauce including pesto, easy gnocchi Sorrentina from the Amalfi coast, or the simplest burnt butter and sage. You can even boil them ahead of time, chill them in iced water then drain, toss with oil and set aside (or refrigerate overnight) and blanch in boiling water just before you're ready to serve.

Serves 4 as a starter



INGREDIENTS

- Rock salt, for baking
- 500g floury potatoes, washed
- 75g plain flour, plus extra for dusting
- Pinch salt flakes, crushed
- 1 egg yolk
- Sauce of your choice, for serving

METHOD

1. Preheat oven to 180°C.
2. Spread rock salt onto a baking tray.
3. Place potatoes on the salt and bake for 60–90 minutes, until a wooden skewer easily passes in and out of them.
4. Sift flour onto a clean, dry work surface.
5. Pass potatoes through a ricer onto the flour (or pass through a mouli or peel and press through a fine sieve).
6. Add salt flakes and egg yolk and use a pastry scraper to cut the flour into the potato, then use your hands to form a soft dough without mixing any more than is necessary.
7. Divide into 3 portions.
8. On a lightly flour-dusted bench, use your hands to gently roll each portion into a 2cm-thick sausage.
9. Using the pastry scraper, cut 2cm-long pieces, roll them along a gnocchi board for the traditional gnocchi shape if you like.
10. Toss lightly in flour on a tray.
11. Bring a large saucepan of well salted water to the boil (10g salt for every litre of water).
12. Boil gnocchi for a minute or 2, until they float.
13. Using a slotted spoon, scoop them out of the water into the sauce, reserving the cooking water.
14. Gently toss gnocchi and sauce together, adding a tablespoon or so of the cooking water to give a creamy, coating consistency.
15. Spoon into warmed flat bowls and serve.