



INGREDIENTS

- 500g cooked, peeled russet potatoes
- 200g “00” flour
- 50g Parmigiano Reggiano, grated
- 1 egg
- Pinch of salt

Un po' di tutto

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Homemade Gnocchi



MAKES: 4 SERVINGS



PREP TIME: 40 MIN



COOK TIME: 5 MIN

DIRECTIONS

1. Spread flour on a board. Rice the warm potatoes directly onto the flour.
2. Add cheese, salt, and egg.
3. Using a bench scraper, fold everything together until the dough becomes shaggy, then knead into a smooth dough. Add flour if needed.
4. Cover dough with plastic wrap.
5. Cut off a piece of dough and roll it into a rope to your desired gnocchi thickness.
6. Cut into 1-inch pieces and toss lightly in flour.
7. Transfer to a parchment-lined tray and repeat with the remaining dough.
8. Bring heavily salted water to a boil. Stir to create a gentle current and add gnocchi.
9. Stir delicately. Once they float, they're done.



NOTE: Freeze gnocchi for 1–2 hours before cooking. This helps remove excess flour and helps the gnocchi hold their shape while boiling.