

Gnocchi

Delicious potato gnocchi.

Work: 60 min | **Wait:** 10 min | **Tags:** vegetarian, vegan | **Servings:** 4

1 Boil Potatoes

Amount	Name	Note
1000 g	Potatoes	

Boil and peel the potatoes.

2 Make Dough

Amount	Name	Note
100 g	Durum Wheat Semolina	
500 g	Flour	
1 pinch	Salt	

- Add semolina, salt and some of the flour to the potatoes in a bowl.
- Stamp the potatoes. This is easier in a flat-bottomed bowl.
- Add the rest of the flour, keep stamping.
- On a countertop, knead the dough until it is nicely smooth. This will take some time, take a break to let the ingredients rest to get them to combine better.

3 Form Gnocchi

- Take chunks of the dough and roll into ropes, about as thick as a thumb.
- Using something like a scraper, cut the ropes into gnocchi.
- Dust with flour to prevent them sticking together.

4 Cook

- Carefully put the gnocchi into boiling salted water. The water shouldn't be at a rolling boil so they don't fall apart.
- They're done once they float to the water surface.
- Take them out of the water and drip off using a skimmer.

