

Adapted from *Essentials of Classic Italian Cooking* by Marcella Hazan



Gnocchi

1-1/2 lbs. boiling potatoes
1-1/2 c all-purpose flour
1/4 t salt

Bring potatoes (with skins) and a large pot of water to a boil. Cook the potatoes until tender. When done, drain and pull off the skins while still hot.

Next put the potatoes through the food processor and onto a lightly floured work surface while still hot.

Add most of the flour to the potatoes, using a little at a time until soft and smooth, but still slightly sticky. Knead into a smooth mixture. Divide the dough into equal parts and roll into sausage shapes about one inch in thickness. Next slice the rolls into pieces, about 3/4-inch in length.

For shaping the gnocchi, make sure to dust your hands with flour often, then hold a fork with long tines parallel to the counter with the top of the fork facing you. With the index finger on your other hand place one piece of the gnocchi on the fork. Lightly pressing with your index finger flip the gnocchi toward the handle of the fork and let it drop. One side of the gnocchi will have impressions from the fork and the other from your finger. The center of the gnocchi will be thinner than the edges.

Next bring a large pot of water to a boil, add salt. Next add two or three gnocchi to the water. Once the pieces have risen to the top, count ten seconds and remove with a slotted spoon. Taste test the gnocchi. If they taste floury, add two to three seconds more to the cooking time. If they dissolve too easily, remove from water two to three seconds sooner.

Finally, drop about two dozen gnocchi in the water at a time cooking to the time previously determined. Remove with a slotted spoon and keep warm. Once all the gnocchi are complete, add desired sauce and serve immediately.