



RECIPE: Gnocchi

INGREDIENTS:

Yield: 2 portions

Russet Potato	2 medium-sized
Egg	1
A.P flour	1 cup
Nutmeg	1/4 tsp
Salt	as needed
White Pepper	as needed

METHOD OF PREPARATION:

1. Place potatoes with skin in pot with cold, salted water. Bring water to a boil with potatoes. Boil until done.
2. Once potatoes are boiled, drain and peel potatoes. Put peeled potato through potato ricer.
3. Once potatoes are cooled, mix in egg, salt, white pepper, and nutmeg.
4. Next, fold in flour until flour is absorbed into mixture and becomes dough.
5. Wrap up dough for 10-15 minutes.
6. After dough has rested, roll pasta out, cut and mold into desired shape.
7. Place uncooked gnocchi in boiling, salted water until it floats to surface.
8. Toss cooked gnocchi into sauce.

Recipe by: Chef Ray Estrada, Instructor, University of California Irvine, Division of Continuing Education