



# Homemade Gnocchi

by @fuelingasouthern soul

Pair with the 2016 Portrait

2 Pounds Yukon Gold Potatoes  
2 Cups Flour  
2 Eggs  
1/2 Cups Freshly Grated Parmesan Cheese  
2 Teaspoons Salt

1. Wash and scrub Yukon gold potatoes and place in an oven at 350 degrees for 30 minutes, or until fork-tender. Once they are tender all the way through, remove them from the oven and let them cool.
2. With a potato ricer or a cheese grater (using the second smallest grate hole), grate each potato into a large bowl.
3. To the large bowl with the grated potatoes, add in freshly grated Parmesan cheese, flour, egg, and salt. Mix until everything is mostly combined.
4. Lightly flour your counter or surface and place the gnocchi dough on top. Using your hands, finish bringing the gnocchi dough together. Gently kneed for 1-2 minutes until the dough has completely come together. Do not over flour your surface. This dough will be tacky and delicate. If you over the flour, it will be hard to roll out. Do not overwork the dough either. Just kneed enough to where it is all come together.
5. Using a knife or bench scraper, cut the dough in half, then half, then half again – making 8 equal pieces.
6. Roll each piece into a long equal log. Using a knife, cut the gnocchi log into 1/2 inch pieces. How To Cook Gnocchi – 2 Ways

## The Traditional Way to Cook Gnocchi – Boiling in Water

1. Fill a large pot with water, heavy salt, and place on the stove on high heat. Bring to a boil.
2. Once at a rapid boil, drop in the freshly rolled out gnocchi dough, one at a time.
3. Once the gnocchi has floated to the top of the pot, it is finished cooking. This only takes 1-2 minutes. Use a slotted spoon to scoop out.
4. Once they have all been cooked, serve immediately with your favorite sauce and enjoy!

## Skillet Fried Gnocchi

1. Add 1-2 Tablespoons of butter to a large skillet and turn on medium-high heat. Let the butter completely melt and start to sizzle and bubble.
2. Add in the gnocchi making sure not to overcrowd the pan or have them touch.
3. Fry for 1-2 minutes on each side, then gently shake the pan and with a spatula flip each piece over.
4. Cook on each side for 1-2 minutes until lightly golden brown on each side. Once finished, plate and top with sea salt, freshly cracked black pepper, freshly grated parmesan cheese, and fresh basil. Enjoy!