



Gnocchi

Ingredients

- 3 medium russet potatoes, scrubbed
- 1½ cups all-purpose flour, plus extra for dusting
- 1 large egg
- 1 tsp kosher salt

Instructions

1. Cook the Potatoes

Place the whole, unpeeled potatoes in a large saucepan and cover with water by about 2 inches. Salt the water and bring to a boil over **high heat**.

Reduce heat to **medium-high** and simmer for **25–30 minutes**, or until the potatoes are fork-tender but not falling apart.

Drain and return them to the pot to dry out slightly for **5–10 minutes**.

2. Peel and Mash

Once the potatoes are cool enough to handle, peel them by rubbing the skins off with your hands. Use a **potato ricer** to mash them into a large bowl (or mash thoroughly by hand until very smooth). Let cool for about **10 minutes**.

3. Make the Dough

Add the flour, egg, and salt to the mashed potatoes.

Mix with a fork or your hands until the dough begins to come together.

Transfer to a lightly floured surface and gently knead **just 1–2 times**, until mostly smooth.

Do not over-knead—you want soft, tender gnocchi.

4. Shape the Gnocchi

Divide the dough into **4 equal pieces**.

Roll each portion into a long rope, about **¾ inch thick**.

Cut the rope into **½-inch pieces** to form the gnocchi.

(Optional) Roll each piece over the back of a fork or a gnocchi board to create ridges.

Place shaped gnocchi on a parchment-lined baking sheet dusted with flour.

5. Cook the Gnocchi

Bring a large pot of salted water to a boil.

Working in batches, drop the gnocchi into the water.

Cook for **3–4 minutes**, or until they float to the surface.

Use a slotted spoon or spider to transfer them directly into your sauce of choice.