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## POTATO GNOCCHI



**CLASS SIZE QTY**      **GNOCCHI:** 1 POTATO SALT PEPPER APX 1/4 CUP PLAIN FLOUR

**SAUCE:** PASSATA, CANNED CHOPPED TOMATO, OLIVE OIL, ONION, GARLIC,  
RED CAPSICUM ,OLIVES, DRIED MIXED HERBS/BAYLEAVES,  
SALT, PEPPER, HONEY (**EGG IS NOT USED IN THE CLASS RECIPE**)

### **INGREDIENTS FOR FAMILY SIZE SERVE:**

4 SEBAGO POTATOES WASHED PEELED  
SALT AND GROUND PEPPER  
1 EGG LIGHTLY WHISKED  
300GM (2 CUPS ) PLAIN FLOUR  
20GM (1/4 CUP) FINELY GRATED PARMESAN - OPTIONAL  
PLAIN FLOUR TO DUST

### METHOD:

ADD ENOUGH WATER FOR BOILING THE POTATOES - BRING TO THE BOIL - TEST WITH SKEWER - WHEN SOFT REMOVE FROM HEAT AND COOL

PEEL OFF THE SKIN WITH A KNIFE AND MASH WITH A POTATO MASHER OR FORK

ADD THE EGG AND STIR WITH A WOODEN SPOON UNTIL COMBINED ADD HALF THE FLOUR( AND PARMESAN) AND STIR UNTIL COMBINED. ADD THE REMAINING FLOUR IN 2 MORE BATCHES UNTIL WELL COMBINED AND FIRM DOUGH FORMS (IF TOO SOFT ADD MORE FLOUR)

TURN ONTO A FLOURED SURFACE AND KNEAD UNTIL SMOOTH

LINE A BAKING TRAY WITH NONSTICK BAKING PAPER OR FLOURED TEA TOWEL DIVID THE DOUGH INTO 4 EQUAL PORTIONS

ROLL 1 PORTION INTO 2 CM DIAMETER LOG ABOUT 30 CM LONG USE A FLOURED KNIFE TO CUT INTO 2 CM PIECES REPEAT WITH REMAINING DOUGH PORTIONS

LIGHTLY FLOUR YOUR HANDS AND ROLL EACH PIECE OF DOUGH INTO A BALL. USE YOUR THUMB TO ROLL EACH BALL OVER A FLOURED FORK - PLACE ON TRAY

BRING A SAUCEPAN OF SALTED WATER TO THE BOIL OVER MEDIUM HEAT . ADD ONE QUARTER OF GNOCCHI (DROP INTO THE BASE OF THE PAN IN A SINGLE LAYER, BUT NOT OVERCROWD AS THEY CAN STICK TOGETHER) AND COOK FOR 3 MINUTES OR UNTIL THEY RISE TO THE SURFACE. USE A SLOTTED SPOON TO DRAIN AND TRANSFER TO A BOWL - COVER WITH FOIL TO KEEP WARM

REPEAT IN 3 MORE BATCHES WITH THE REMAINING GNOCCHI