



Potato Gnocchi

Chef Partner Signature: Chris Cosentino

INGREDIENT	AMOUNT	UNIT
Russet Potatoes	1344	grams
All Purpose Flour	1670	grams
Whole Egg	1	each
Nutmeg	.25	gram
Salt, kosher	10	grams
Extra Virgin Olive Oil	20	grams

METHOD

1. Put the potatoes on a rack on a sheet tray, prick the potatoes with a fork all over, then bake in the oven at 375°F degrees until the potatoes are tender, about 45 minutes
2. While they are still warm, cut the potatoes in half, long ways, use a fork to scoop out the meat, then pass them through a vegetable mill onto a clean work surface. (You can save the potato skins and make baked potato skins!)
3. Bring 6 quarts of water to a boil in a large pot and add 1 tablespoon salt. Set up an ice bath nearby. Make a well in the center of the potatoes and sprinkle flour over potatoes. Break the egg into the center of the well, add the salt. Using a fork, blend the egg and salt together. Using the fork, begin to incorporate the flour and potatoes as if you were making pasta. Once the dough begins to come together, begin kneading it gently until it forms a ball. Knead gently for another 4 minutes, or until the dough is dry to the touch.
4. Divide the dough into 6 balls. Roll one ball into a rope 3/4 inch in diameter and cut it into 1-inch pieces. Roll each piece down the back of a fork or a gnocchi board to create the characteristic ridges. Drop the gnocchi into the boiling water and cook until they float to the surface, about 1 minute. Use a slotted spoon to transfer the gnocchi to a sheet tray drizzled with olive oil. Repeat with the remaining dough, making sure to coat evenly with extra virgin olive oil so they do not stick (don't drown them, use a small amount).
5. The gnocchi can be stored, covered, in the refrigerator for up to 48 hours.