Gnocchi

(serve with your favourite sauce)

Ingredients

1 kg Floury Potatoes
350 grams Plain Flour
1 tsp salt

- Wash, peel & boil potatoes until just cooked
- Drain and leave to cool
- Peel and mash while still warm
- Place flour and salt on board or work surface and add potatoes
- Work together until smooth dough forms, add more flour if too soft

- Split the dough into four and roll out each section into 2cm logs.
- Cut each log with a knife into nuggets and place onto floured surface or greaseproof paper

- To cook, bring a large pan of salted water to the boil. Add the Gnocchi. As they float to the surface (about 2 mins) remove with a slotted spoon

- Fry in some garlic and olive oil

- Finish with fresh basil, diced fresh tomato, ½ lemon squeezed (add chilli flakes – optional)

- You could also add your favourite pasta sauce (anything you fancy)

Steve @ The Waggon