

Mamma's POTATO GNOCCHI

Serves 6-7 Persons

5 Idaho Potatoes
2 Eggs
2 Tablespoons Butter (or Oil)
Pinch of Salt
All-Purpose Flour

Boil potatoes in water, then skin them and rice them into a pile while still hot.

Make a similar, or slightly smaller, sized pile of sifted flour.

Mix the riced potatoes and flour with the eggs and butter. Mix only until a paste is formed, but not too long, or the mixture will become too soft.

Use our automatic Gnocchi Maker to quickly form the Gnocchi, flouring it to prevent sticking, or do it by hand as follows.

Roll into strips 1/2" to 3/4" in diameter, and cut them into 1" lengths.

Roll Gnocchi off a fork or butter paddle, to create indentations that will permit better and quicker cooking.

Put Gnocchi into salted boiling water one at a time, to prevent their sticking together.

Cook 5 to 10 minutes, according to desired taste.

Serve with tomato or meat sauce.

FANTE'S KITCHEN WARES SHOP
1006 S 9th St, Philadelphia, PA 19147
215-922-5557 800-44-FANTE
www.fantes.com

Nunzio Patruno's POTATO GNOCCHI

Serves 10

3 Lbs Idaho (russet) Potatoes, whole with skin
1 Lb all purpose flour
2 Whole Eggs
Olive Oil
Salt to taste

Boil whole potatoes with their skins until tender, 30 to 40 minutes.

Peel while hot and pass through a food mill or ricer (not in a food processor).

Immediately fold in flour and eggs. Dough should be very pliant, but not sticky. Adjust, if necessary, with flour or water.

Roll dough into 1/2-inch thick cylinders, then slice into 1/2-inch segments.

Roll each segment gently with a fork or the wires of small whisk to put grooves in the side.

Boil gnocchi in salted water until they float.

Transfer to baking sheet and coat with olive oil.

May be served immediately, or cooled and frozen.

Nutritional data per serving:
Calories, 304; protein, 9 grams; carbohydrates, 57 grams; fat, 4 grams; cholesterol, 42 milligrams; sodium, 23 milligrams.

Nunzio Patruno, Chef
Monte Carlo Living Room
150 South St, Philadelphia, PA 19147
215-925-2220