Kopytka: **Potato Gnocchi**

They're called kopytka in Polish. You’ll need super smooth mashed potato, made with a **ricer** is the best way to go, not a food processor (too mushy). You can use a masher but make sure they are smooth, and work while the potatoes are hot.

**Prep Time:**45 minutes **Cook Time:**25 minutes **Total Time:**1 hour, 10 minutes

**Makes:**about 160

**Ingredients:**

* 2 large white potatoes – about 700g
* 2 cups plain flour
* 1 egg
* 1/2 teaspoon salt
* 10cm rosemary + 10 sage leaves
* 1 chilli, sliced

**Instructions:**

1. Cut peeled potatoes into 2-inch chunks and place in a pot of **cold** salted water. Bring to a boil, cover & simmer 12-15 minutes until tender. Drain. Bring a large pot of water to the boil with 2 tsp salt, for cooking the prepared Kopytka.
2. Rice (or mash) the potatoes while still hot into a large bowl. You should have about 3 cups. Stir flour into hot potatoes followed by egg and salt.
3. Place on floured surface and knead for about a minute to reach a smooth dough. Lift with a scraper if needed. Do not overwork or it will become sticky.
4. Prepare a lightly floured, large wooden chopping board.
5. Cut dough into 8 sections. Roll each section into a rope about 18-inches long on the floured board.
6. Using a scraper or knife and chopping board, cut each rope into 1-inch pieces (about 20 pieces per rope)
7. Carefully put about 20 at a time into boiling salted water, stirring at first so they don’t stick. Boil for about 2 minutes & no more than 3. When they rise to the top, give them 15-20 seconds and they’re done.
8. Remove with a slotted spoon and set aside.
9. Warm a little butter and olive oil in a large frypan. Add the sliced chilli, sage and rosemary stem whole into the warmed oils. When the butter is foaming add in half the gnocchi and cook without stirring for 3-4 minutes or until golden brown. Gently mix and turn until they have a nice golden and crispy crust. Repeat with the second batch.
10. Remove the chilli and rosemary, serve.