



Potato gnocchi

Ingredients

1.5 kilos of potatoes
2 eggs
550 grams of plain flour
Extra flour for dusting
1 teaspoon of sea salt
Sage butter sauce
200 g of butter
10 sage leaves
200 grams of grated Parmesan

Method

Place potatoes in their skin in a large pan of water on the stove top.
Place another large saucepan of water on to boil for your gnocchi .
Bring to the boil then simmer and cook until potatoes are soft
Place a large colander in the sink and drain the potatoes and water.
Place potatoes into 2 bowls and place on the table along with our potato ricers. Place a potato into the ricer and squeeze down until the potato comes out through the holes. Continue until all potato has been done.
Wipe down your table then lightly flour the table, empty mashed potatoes , your flour then add the eggs.
Knead your mixture until a soft dough forms, adding more flour if needed.
Divide the dough into as many children in your group.
Roll each dough into a 2 cm wide log, using a butter knife cut the logs at 1/2 cm spaces to create gnocchi. Place a fork or a paddle over the gnocchi to give it the ridges,.Put onto a platter lined with baking paper and continue till all gnocchi is finished.
Get your sage butter ready in a small saucepan add your butter and your sage leaves, cook until butter turns a golden brown.
Carefully add your gnocchi to the pan in batches until it rises to the top and is cooked.
Remove with a slotted spoon add to your 2 large bowls and pour sage butter sauce over the top.
Serve with a sprinkling of Parmesan.