



## Potato Gnocchi

Serves 4

### INGREDIENTS

6 large or 8 small royal blue potatoes  
peeled, and quartered  
1 egg, lightly whisked  
1 approx cups plain flour  
1/4 cup finely grated parmesan  
Salt and pepper  
Plain flour, to dust

### METHOD

Boil the potatoes until cook. Drain very well and place through a ricer or mouli.

Turn onto a surface and leave to cool for a while. Whisk the egg and pour on top, add the flour, seasoning, and cheese. Chop through with a plastic scraper and combine gently without stirring and smearing.

Once the mix is combined put to the side.

Clean down the bench, flour and taking small bits at a time roll the gnocchi gently into a long sausage shape and cut into pieces.