



Make gnocchi yourself

Delicious Italian gnocchi homemade from potatoes. We tell you a simple gnocchi basic recipe.

 Easy  30 min.

Ingredients

1 kg floury potatoes (peeled and cut into pieces of about 4 cm)
150-200 g flour + some flour for dusting
1 egg (beaten)
Salt



Step 1: The preparation

Ingredients: Potatoes

Peel the potatoes and cut them into pieces of about 4 cm. Steam them for about 25 minutes and then mash the hot potatoes with a potato masher until they are very small. If you don't have a steamer, you can also boil the potatoes in water and drain them. However, they will absorb more moisture that way. So you need more flour in the next step, so that the dough is not too liquid.

Step 2: The gnocchi dough

Ingredients: Egg, salt, flour, mashed potatoes

For the dough, use a fork to mix the egg with a little salt and gradually stir in the flour. Knead everything by hand to a smooth dough - but not longer than 5 minutes. If the dough is too sticky, add a little more flour.

Step 3: Form the gnocchi

Ingredients: Gnocchi dough, flour

From the dough you can now form rolls (about 1.5 cm in diameter) and cut off 2 cm pieces. Place the raw gnocchi on a lightly floured tea towel (absorbs moisture), add a little flour and press a grooved pattern into them with a fork. This way the sauce will stick to it better.

Step 4: The finale

Preparing gnocchi is very simple: bring lightly salted water to the boil in a pot and cook the gnocchi in it in batches. When they rise to the surface, they are done. Now quickly remove with a ladle, drain and serve directly with a delicious tomato sauce or pesto. Complimenti! You now have homemade gnocchi di patate.

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