

Gnocchi

Ingredients:

600gms potatoes, peeled and chopped

3 cups plain flour

2 eggs

Method:

- Bring a pot of water to the boil (big enough to fit all your potatoes)
- Once boiled, place your potatoes gently in to the water and cook for 15 minutes until soft.
- Strain potatoes and mash them with a potato masher.
- Place mashed potato, flour and egg into a bowl. Knead until dough forms a ball.
- Shape small portions of dough into a long snake onto a floured bench. Cut your snakes of dough into ½ an inch pieces.
- Bring a large pot of water to the boil. Gently place gnocchi into the boiled water and cook for 3-5 minutes until the gnocchi rises to the top of the water. (this will have to be done in batches).
- Place gnocchi into 4 serving bowls and coat with our tomato and basil sauce.