

## Potato Gnocchi

### Equipment needed –

Large saucepan, medium saucepan, colander, food mill, small knives, baking dish and 3 serving platters.

### Ingredients from the Garden –

- 1 kg potatoes

### Ingredients from the Pantry –

- Butter
- Salt
- 1 ½ cups of plain flour

### What to do –

1. Preheat oven to 140 ° and rub the inside of an oven proof dish with butter.
2. Fill a large saucepan with water, add a pinch of salt and bring to the boil.
3. Chop the potatoes into quarters and cook in another saucepan for about 15-20 minutes or until tender.
4. Drain the potatoes in a colander over the sink and peel.
5. Pass the potatoes through a food mill, directly onto the bench. Sprinkle the potato with salt.
6. With one hand, sprinkle the potato with some flour and, using the heel of the other hand, work the flour in.
7. Continue to do this until all of the flour is worked in.
8. When the cooking water is at a fast boil, roll the potato mixture into a long rope and cut into 1 cm pieces.
9. Roll each piece into a ball.
10. Gently roll each ball onto the back of a lightly floured fork. The ridges on the gnocchi help the sauce to cling to it.
11. Reduce the heat of the water to simmering. Drop in some of the gnocchi, allowing room to swell. As gnocchi rise to the surface (this takes a few minutes), lift them out with a slotted spoon, drain for a moment over the pot and tip into the buttered dish and put in the oven to keep warm.
12. Repeat with the remaining gnocchi.
13. When the puttanesca sauce is ready, pour it over the gnocchi along with the fresh parsley, and gently shake.
14. Divide the gnocchi onto 3 serving platters, garnish with grated parmesan cheese and serve.

### Serves –

- 28 students.