

BC POTATO GNOCCHI



INGREDIENTS

1 kg	Local Yukon Gold Potatoes, peeled and diced
500 g	Flour
1	BC Egg
15 ml	Salt
10 ml	Black Pepper

DIRECTIONS

1. Boil potatoes until fork tender. Strain and let sit for 5 minutes to dry.
2. Mash potatoes using a potato ricer or masher.
3. Add flour, egg and salt and pepper.
4. Mix with your hands until all ingredients are combined.
5. Cut the dough into manageable portions and roll into a log about 3 cm in diameter.
6. Cut gnocchi into portions and roll over the back of a fork to create grooves.
7. Place prepared gnocchi onto a floured tray while you finish the rest.
8. Place gnocchi in two batches into a large pot of boiling salted water. When gnocchi float to the top, it is done.
9. Serve with BC Braised Short Rib Ragout and freshly grated cheese.