



Basic (GF) Gnocchi Recipe

Serves approx. 4 people

You'll need:

3 pounds potatoes
4 large egg yolks
½ cup grated Parmesan cheese
¼ teaspoon black pepper
1 cup gluten-free flour

Kosher salt

Directions:

Preheat the oven to 425°F.

Spread a layer of kosher salt on a baking sheet and arrange the potatoes on top. Bake until a bit overcooked, about 45 minutes. Let sit until cool enough to handle, cut in half, and scoop out the flesh.

Pass the potatoes through a potato ricer or grate them on the large holes of a box grater. You should have approx. 4 cups. Make a mound of potatoes with a well in the middle; add 3 of the egg yolks, the Parmesan cheese, salt, and pepper. Sprinkle ½ of the flour over the potatoes and, mix well with hands. Fold over and press down again. But, do not knead like dough. We are just gently incorporating ingredients here. Sprinkle on more flour, little by little, folding and pressing the dough until it just holds together.

If the mixture is too dry, add another egg yolk or a little water. The dough should feel firm but yielding.

Recipe from Chef Chris Thompson of Iorio Restaurant
www.ioriorestaurant.com

