

Skagit Valley Potato Gnocchi



Prepare the ingredients.

- 1 pound cooked + peeled potatoes
- 4 egg yolks
- 1 1/2-2 cups of flour
- 1 teaspoon sea salt

Make the dough.

- grate potatoes onto a clean work surface
- drizzle with the yolks
- sprinkle flour on top
- knead well to combine
- form four equal portions
- roll into 1 x 10 inch logs
- cut log into 3/4 inch pieces
- roll on grooved gnocchi board or with a fork onto a parchment lined tray
- refrigerate

Cook the gnocchi.

- boil water in a large pot
- add 2 tsp sea salt
- add 16-24 gnocchi
- cook 2-3 minutes on a very gentle boil
- cook 1 minute once they have risen to the surface
- transfer to warm bowls
- top with butter, olive oil, salt flakes, black pepper and freshly grated parmigiano reggiano