

HOMEMADE POTATO GNOCCHI

Prep Time: 20 minutes | Cook Time: 1 hour roasting + 2 minutes boiling | Yield: 3-4 portions

Potato gnocchi are one of Italy's most beloved handmade pastas. These soft dumplings are traditionally made with baked or boiled potatoes, flour, and eggs, then shaped into small pillows with ridges that capture sauces beautifully. The key to excellent gnocchi is a light touch—using dry baked potatoes and minimal flour to keep the texture tender rather than dense. Handmade gnocchi are both a comforting rustic dish and a wonderful demonstration of classic pasta-making technique.

Ingredients

- 2 large russet potatoes (about 1 lb total)
- 1 large egg or 1/4 cup liquid eggs
- 1 cup (480 g) all-purpose flour, plus more for dusting
- 1 teaspoon kosher salt
- Semolina flour, for dusting



Directions

1. Preheat oven to 400°F. Pierce potatoes all over with a fork. Place directly on the oven rack and roast until easily pierced with a knife, about 1 hour. Allow potatoes to cool slightly.
2. When cool enough to handle, cut potatoes in half lengthwise and scoop out the flesh. Discard skins. Pass the potato through a ricer or mash thoroughly with a fork until smooth. Transfer to a large mixing bowl.
3. Add eggs, flour, and salt to the potatoes. Mix with a wooden spoon until a soft dough forms.
4. Turn dough onto a lightly floured work surface and knead gently until smooth, about 3 minutes.
5. Sprinkle semolina flour onto a baking sheet. Divide dough into 8 pieces. Roll each piece into a rope about 1/2 inch in diameter, then cut into 1-inch pieces. Toss lightly with semolina to prevent sticking.
6. Using the back of a fork or a gnocchi board, gently roll each piece along the tines to create ridges.
7. Bring a large pot of salted water to a boil. Cook gnocchi until they float to the surface, about 2 minutes. Remove with a slotted spoon and toss immediately with your preferred sauce.



Chef Ron's Notes

- Baking the potatoes produces a drier potato and lighter gnocchi than boiling.
- Avoid overworking the dough; too much kneading will make the gnocchi dense.
- Semolina on the tray prevents sticking and helps maintain shape.
- Fresh gnocchi can be frozen on trays and stored for later use. Cook directly from frozen.
- Excellent served with brown butter and sage, pesto, or simple tomato sauce.

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