

“Rigassio’s Gnocchi” Recipe

Ingredients for 4people:

1 egg

400 grams of yellow potatoes

150 grams of flour

salt



You have to boil the potatoes with all the peel, as soon as they're boiled remove the hair from the potatoes and pass them with the potato-masher.



Add the 150 grams of flour to the smashed potatoes the egg



Add the salt



and mix it by hands until you have created a loaf of this mixture.



After doing that you have to cut the loaf into little peaces of mixture creating long cylinders.



With a knife cut each cylinder into little peaces of about 3 cm. Dust them with flour again.



Finally to give them their typical shape of “gnocchi”, you only have to use a fork putting each gnocco on it digging them at the same time with your thumb.



Cook the gnocchi in a pot full of salt water for about 10 minutes.



Drain them and serve them with tomatoes sauce adding some grated cheese at the top.



Attention!!!! The photos are taken by us!!! Good Lunch!!!





Leo



Alessia



Lavinia



Ciao ciao from family Rigassio.

Rondissone 01-04-2007