

# J. Rickards Winery



## FRESH HAND MADE GNOCCHI

\*Prep/ Cook time for Fresh Gnocchi: about 2 hours *(can be made ahead and frozen)*

Prep time: 1 hour | Cook time: 1 hour | Total time: 2 hours | 4 servings

### INGREDIENTS

5 lbs baking potatoes, scrubbed

Kosher salt

3 egg yolks, lightly beaten

white pepper

1 ¼ cups all purpose flour, plus

more as needed

### DIRECTIONS

- 1 Heat oven to 350°. Cover a sheet pan with a 1-inch layer of kosher salt. Place potatoes on salt and bake for 1 ½ hours. Remove and cut in half to cool on racks. Scoop out the flesh into a large bowl.
- 2 Press potatoes through a food mill or ricer and weigh it. You should have 2 ¼ pounds.
- 3 Spread the cooled potatoes on a clean work surface and shape into a flat mound. Drizzle with egg yolks. Sprinkle with pepper. Cut in with bench scraper at 1-inch intervals. Sprinkle with flour as you go. Work the mixture by cutting and folding, not kneading. Sprinkle with flour by the handfuls until the dough no longer feels sticky and can easily be rolled into a ball.
- 4 Line two sheet pans with parchment and dust with flour.
- 5 Shape potato mixture into a loaf about 1 ½ inches high, 4 inches wide and 12 inches long. Cut 1 ½ inch slice from the loaf and roll into a rope ½ inch thick by 30 inches long. Cut at 1-inch intervals.
- 6 Roll the uncut ends on the gnocchi paddle or fork tines to create the ridges. If the dough sticks to the tines or board, add flour.
- 7 Make an ice bath with a colander and 4 quarts of water with ice.
- 8 Boil a large pot of water with a healthy amount of salt.
- 9 Slide the gnocchi into the boiling water. Once they rise to the top, 90 seconds or so, remove to the ice bath.
- 10 Reline baking sheets with new parchment and transfer gnocchi to baking sheets. Once cooked and cooled. Gnocchi can be served with a sauce, pan fried or frozen for future use.