



GNOCCHI ACQUA E FARINA

INGREDIENTS:

Flour 400 G

Salt 2 Peanch

Fresh sage

Butter 40 G

PREPARATION:

Sift the flour, add the salt and start kneading adding water flush. Work as little as possible to form a compact and homogeneous ball. Cover and let stand for about 30 minutes.

Peel a little of the dough at a time and form sticks of about 5 mm in diameter. Cut each stick into many pieces. Transfer them on a lightly floured cloth and continue until all the dough is finished.

Cook the gnocchi in boiling salted water for a couple of minutes or until they start to rise to the surface. Drain and sauté the melted butter and sage in a pan. Serve immediately.