



Gnocchi di Patate Viola

Purple Potatoes Gnocchi

Ingredients (4 people):

- 1 kg. (35.27 oz.) of purple potatoes
- 350 gr. (1.41 oz.) of plain flour
- Salt
- A pot

Preparation:

1. Scrub but don't peel the potatoes, boil them in salted water until tender. Once they are done, remove them from the water.
2. Once the potatoes are cool enough to handle, peel them. Drain the water from the pot (which should be still warm from the water). Use a potato ricer to rice the potatoes into the warm pot. Add the flour and incorporate into the potato in the pot.
3. Turn the mixture out onto a floured work surface. Knead until you have a consistent dough that no longer sticks to your hands. The amount of flour will vary; the most important thing is the feel of the dough.
4. Dust the work surface with flour, pull off an egg-size lump, roll it into a 2cm (0.78 inch)-thick rope, then cut the rope into 1cm (0.39 inch) pieces. Lay the gnocchi on a clean tea towel.
5. Bring a large pot of water to the boil, add salt, stir, then gather up the tea towel so as to gently drop all the gnocchi in at once.
6. Once they bob to the surface, scoop them out with a slotted spoon.

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!

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