



Gnocchi

Serves 4

Ingredients:

- 300g mashed potatoes
- 120g plain flour
- 1 egg, whisked
- 1tsp olive oil
- salt and freshly ground pepper

Method:

1. Place all ingredients in a bowl
2. Mix well to combine into stiff dough
3. Place onto a floured surface
4. Divide into 4 pieces
5. Shape each piece into a long sausage
6. Using knife cut into 2 cm pieces
7. In a large pan bring water to a boil
8. Cook gnocchi for about 2-3 minutes, until they float to the top of the pan
9. Remove from the pan and serve

