

Gnocchi di patate con parmigiano

Potato gnocchi with parmesan

Ingredients for 4 people

700 g	potatoes	Simmer in salted water in their skins, peel them, let the steam escape, pass them through a ricer.
3	egg yolks	Meanwhile mix everything and leave it to swell.
1	whole egg	
70 g	semola / fine semolina	
110 g	parmesan, grated	Then mix the cheese-and-egg mixture well with the potatoes, season with salt, pepper and nutmeg.
		Roll the dough into sausages and cut them into pieces, cook them in salted water in batches.
		To be safe, cook one test gnocco. If it falls apart, add a little flour and leave it to swell again.
		Warm a wide frying pan and add a little olive oil, then lift the gnocchi out of the water in batches and straight into the frying pan, then straight onto the prewarmed plates.
		Sage cut into strips and fried in the pan with them goes well.



VERONICA'S TIP

Various kinds of sauce are possible, or finely cut, steamed vegetables.

Personally I find the gnocchi delicious with just olive oil and sage. That way the flavours of potato and parmesan come out best of all.