

Gnocchi

Ingredients (for 6 people)

- 1kg potatoes (mixed white and red)
- 300g flour
- 100g semolina
- Salt
- Mozzarella and parmesan cheese
- Basil

Method

1. Wash and boil potatoes in skins, with salt for 30 minutes, then try with a fork
2. Crush the potatoes twice and cool.
3. Mix flour and semolina.
4. Mix with the potatoes till consistent.
5. On a floured surface roll into sausages and cut into small pieces.
6. To cook, boil in salted water till they float (about 2 minutes)
7. Remove from water, mix with your sauce (I use Bolognese) and top with cheese and basil.