

Geleneksel İtalyan Ev Yapımı Gnocchi

Learn to make authentic Italian potato gnocchi from scratch. Fluffy, pillowy dumplings perfect with any sauce. Step-by-step recipe included.

30	60	90	4	Medium
HAZIRLIK DK	PİRME DK	TOPLAM DK	PORSİYON	ZORLUK

Geleneksel İtalyan Ev Yapımı Gnocchi

Malzemeler

- 1 kg potato
- 1 egg
- 1 egg yolk
- 1 cup parmesan cheese
- 1 tsp salt
- 0 pinch nutmeg
- 2 cup flour

Yapılışı

- Prepare the potatoes**

Preheat your oven to 200°C (400°F). Pierce the 1 kg of potatoes all over with a fork and place them directly on the middle oven rack.
- Bake the potatoes**

Bake the potatoes for 45-60 minutes until they give slightly when pressed and a knife slides through easily. Remove and let cool for 10 minutes until safe to handle.
- Cut the potatoes**

Cut the potatoes in half and scoop out the flesh while still warm. Pass the potato flesh through a ricer or food mill onto a clean work surface, creating an even layer.
- Make the dough**

Let the riced potatoes cool for 15 minutes until no longer steaming. Create a well in the center and add the 1 beaten egg, 1 egg yolk, and 1 teaspoon of salt.
- Sprinkle flour**

Sprinkle 1 cup of flour over the potato mixture. Using a bench scraper or your hands, gently combine the ingredients by cutting and folding until a shaggy dough forms.
- Knead the dough**

Knead the dough gently for 30-60 seconds until it just comes together and feels smooth but not overworked. Add the remaining 1 cup of flour gradually if the dough feels sticky.
- Shape the gnocchi**

Divide the dough into 8 equal portions. Roll each portion into a rope about 2 cm (3/4 inch) thick on a lightly floured surface.
- Cut the gnocchi**

Cut each rope into 2 cm (3/4 inch) pieces using a bench scraper or knife. Place the gnocchi on a floured baking sheet, making sure they don't touch each other.

- 9 **Cook the gnocchi**
Bring a large pot of water to a rolling boil over high heat. Add the pinch of salt to the water.
- 10 Add the gnocchi to the boiling water in batches of about 20 pieces. Cook for 2-3 minutes until they float to the surface and bob gently.
- 11 Remove the gnocchi immediately with a slotted spoon and transfer to your prepared sauce or toss with butter and serve hot.

?puçlar?

Score potato skins before baking to speed cooking and allow steam to escape, resulting in drier flesh that absorbs less flour and creates lighter gnocchi.

Let cooked potatoes cool to room temperature before making dough. Hot potatoes can cook the egg prematurely and create a gluey texture.

Use a light hand when kneading - just until the dough comes together. Overworking develops gluten and creates tough, chewy gnocchi.

Test cook a few gnocchi first to check texture. If they fall apart, add a bit more flour to the remaining dough before shaping.

Keep shaped gnocchi covered with a damp towel to prevent drying out while you work through all the dough.

Cook gnocchi in batches to avoid overcrowding the pot, which drops water temperature and can cause them to stick together.

Save some pasta cooking water when draining - the starchy water helps sauces bind better to the gnocchi.

For crispy gnocchi, pan-fry cooked dumplings in butter until golden brown on one side before adding sauce.