

## Homemade Gnocchi

Patricia Martini (mom)

5 or 6 medium potatoes  
½ stick butter (room temperature)  
2 egg yolks  
Salt & pepper  
1 ½ cups of flour  
Parmesan Cheese (topping)

Lightly wash potatoes. And puncture each twice with knife. Boil potatoes with skins on until very soft, drain. Let cool slightly and remove skins and mash with a stainless-steel sturdy masher with small holes or an electric mixer. Mash until lumps are gone.

Add ½ stick of butter, egg yolks, salt and pepper. Cool 2 hours in refrigerator.

Add 1 ½ cups of flour, mix with fork then knead with hands. Remove 1/4<sup>th</sup> of the dough and place on floured board. Knead more and add flour as needed to avoid sticky dough. Roll into a snake like form with well-rounded ends and cut 1-inch gnocchi.

Use a gnocchi board to enhance with lines or gently finger poke to create a divot in each gnocchi to hold the sauce for added flavor with each bite. (optional)

Place gnocchi on a floured pan to freeze or cook immediately in non-rapid boiling water. Cook until they rise to the top and remove with a spider strainer. Place into a casserole dish with Grandma's Spaghetti Sauce with Beef Stew and sprinkle with fresh Parmesan Cheese.

Note: Not all Gnocchi recipes use eggs but this one does use egg yolks. This is my mom's recipe, and she was of northern Italina ancestry.

Makes 10 to 12 dozen depending on how thick or thin you roll and cut.