

Potato Gnocchi

When life gives you potatoes, make Gnocchi!

I have made many thousands of gnocchi in my career. The process is meditative, and I love working with my hands. The process of taking potatoes and turning them into a versatile pasta is very satisfying.

There are several stopping points in this recipe so you can easily make the gnocchi several days ahead of serving. Once the gnocchi are SHOCKED you can freeze them for several months.

Serves 4 as a main or 6 as a side

3 pounds Potatoes (Russet, Yukon Gold or Red Skin), scrubbed and pierced with a fork

3 egg yolks (yolks keep the dough tender)

$\frac{3}{4}$ cup-1 cup potato starch or matzo meal

1 teaspoon sea salt

Line a baking sheet with parchment. Preheat oven to 400F

1. Roast potatoes on lined baking sheet until tender (a fork can be inserted and removed with no resistance).
2. While the potatoes are still hot, cut in half and scoop flesh into a potato ricer. Or, peel potatoes and grate (protect your hands with a towel!) and grate on a box grater to a fine texture.

3. Spread out grated potatoes on a clean work surface. This will help the steam to evaporate. Sprinkle egg yolks over potatoes and then sprinkle ½ cup of potato starch or matzo meal and salt over potatoes.
4. Gently gather the mixture into a soft dough. Don't press the dough together. If needed, add more potato starch or matzo meal. Gather dough and lightly knead.
5. Sprinkle work surface with potato surface or matzo meal and roll dough into a log.
6. Cut off a section of dough and roll to about ½ inch thick. Cut 1-inch sections and transfer to a baking sheet.
7. Bring a pot of water to a simmer. Poach a handful of gnocchi until they rise to the top (about 1-2 minutes). Remove and Shock (stop cooking) in a bowl of ice water. Transfer to lined baking sheet. Blanched and Shocked gnocchi can be refrigerated for up to 2 days or frozen for up to 2 months.
8. Heat a sauté pan, lightly coated with evoo or butter, over medium heat. Sauté a few pieces of gnocchi at a time until crispy and golden brown.

Gnocchi Primavera

When pantry cooking, it is anything goes. Since it is spring, I am trying to eat as many Green veggies and herbs as I can get. Fresh or frozen, veggies sautéed and tossed with gnocchi makes a delicious side or satisfying main.

The literal translation of Primavera is “earliest” referring to spring. I try to keep to that notion by using asparagus, baby spinach, Swiss chard, mushrooms, baby carrot and fresh herbs like parsley (we probably all have parsley lying around after the Sederim) and basil. I keep the dish light and simple as I really want to taste each ingredient.

1 batch gnocchi, blanched and shocked

Extra virgin olive oil

Sea salt and freshly cracked black pepper

3 cups favorite spring vegetables, chopped finely

½ cup finely chopped herbs (a mix of parsley, basil, mint, dill) or whatever you have

Parmesan cheese (for a dairy meal)

1. Heat a medium sauté pan, lightly coated with evoo or butter for a dairy meal, over medium heat. Sauté gnocchi in batches, over medium heat until golden brown. Transfer to a lined sheet pan. Continue until all gnocchi are sautéed.
2. In the same pan, add more evoo or butter and sauté veggies, in batches until tender and golden brown. Be sure to season each batch.
3. Toss gnocchi and veggies with additional evoo and fresh herbs. Adjust seasoning with salt and pepper.
4. Serve as a springy and delicious main or as a fresh side with fish, chicken or veal.