

Kitchen Garden at Collingwood College Term 3

Name of Recipe: Homemade Potato Gnocchi

Volunteer Notes: It will take about 12-15 mins to steam the potatoes, you will need to supervise the ricing of the hot potatoes.

The sauce will be made by another group.

These gnocchi are egg free.

What to collect	What to do
<p>1 kg Desiree potatoes-peeled & cut into half (even sized) 1 x large pot with simmering water 1 x steamer pot ready 1-2 x potato ricer</p> <p>Salt flakes / ground pepper 325 gm – 375 gm plain flour</p>	<ul style="list-style-type: none">• In 1 pot bring the lightly salted water to the boil, then turn to simmer. This is for cooking the gnocchi.• In the other pot (with steamer insert and lid) steam the potatoes until tender, keep hot until you rice them.• Using tongs, pick up the hot potato and pass thru potato ricer into a large bowl.• Quickly, sprinkle with salt /pepper and add the flour all at once. Gently mix hot mix with a wooden spoon to work in.• Then Tip onto the bench to gently finish the kneading.• BE QUICK AS POSSIBLE.
<p>Colander with bowl underneath Sieve spoon</p>	<ul style="list-style-type: none">• Roll the mix into ropes of even thickness then cut with a metal spatula.• Set aside onto floured trays.• If poaching water is on a fast boil reduce to a <u>gentle simmer</u>, then gently place some gnocchi onto a long sieve spider and place into the simmering water.• Continue to place 1/3 of gnocchi into the water. Let it rise to the surface (1 minute) lift out with spider. Place into a colander, splash some XV olive oil over to stop them sticking.• Repeat the process until all gnocchi is cooked. <p>For serving-get Des to gently toss your gnocchi with the prepared sauce. Serve up!</p>