

 **Gnocchi****The Little Cookie** (Australia)**INGREDIENTS**

1kg potatoes
1 free range egg
240g plain flour

METHOD

Cut potatoes into quarters, using the bridge method to protect your fingers. Put them into a colander on top of a saucepan half filled with water. Bring the water to boil, place a lid on top and steam for 20 minutes or until potatoes are cooked – a fork or skewer should glide easily into them.

Leave to cool and then peel.

Mash the potatoes with a masher or mouille until smooth. When completely cooled, add the egg (that has been cracked into a small bowl to make sure the shell doesn't go into the mixture) and flour.

Mix with a spoon and then combine with your hands to make a smooth dough.

Sprinkle some flour over your work surface and place the dough on top. Shape into a large square, about 1.5cm thick. Using a table knife, cut the square into thin strips, about 1.5cm wide. Roll each strip and then cut small pieces, roughly 1.5cm long to make lots of little dumplings.

Use a fork to make a pattern on your gnocchi before sprinkling some flour over a large plate and placing the gnocchi on it.

Add the gnocchi to a large saucepan of boiling water. When they rise to the surface, remove immediately with a slotted spoon and place on a warm serving dish. They should take about 1min, so be ready!

Ladle your sauce on top and dig in!