

Gnocchi con Gorgonzola



INGREDIENTS

4 Medium Sized Potatoes (about 2 pounds)

1 Large Egg Yolk

1-2 Cups Of Flour

Salt

Gorgonzola Sauce:

100 gr. Gorgonzola Cheese

25 gr. Butter

200 gr. Double Cream

Garnish:

Fresh Chopped Parsley

Grated Parmesan

Preparation

Preheat the oven to 375 degrees F. Wash & dry the potatoes. Bake the potatoes until they are fork tender, about 45 minutes. While the potatoes are baking prepare the sauce by cooking the cheese, butter and cream over low heat until the cheese has completely melted into the cream and the sauce has slightly thickened. Set aside. When the potatoes are cool enough to handle, peel and put through a potato ricer. While still warm, place the prepared potatoes on a large board forming a mound with a hole in the centre. add the yolk and the salt into the centre. Slowly start adding the flour a little at a time, mixing well with your hands and continue until you have created a soft workable dough. Knead gently only briefly until you have achieved a smooth, pliable if slightly sticky dough. To shape the gnocchi, first break the dough into fist sized pieces, and roll each piece into a log about the thickness of your thumb. Cut into 1 inch pieces. To finish, take a fork and place it against your work board. With it's back towards you, press each piece of dough with your index finger firmly up the length of the fork tines. Let the gnocchi fall back onto the board and continue with the remaining pieces in this manner. Place the prepared gnocchi on a lightly floured baking sheet and either cook immediately, or keep refrigerated until ready to use, preferably not more than 3 hours. To cook, drop carefully into salted boiling water and remove immediately as they have all floated to the surface. Drain and top with the gorgonzola sauce. Serve sprinkled with the fresh, chopped parsley and grated parmesan