

GNOCCHI

"POTATO TORPEDOS"

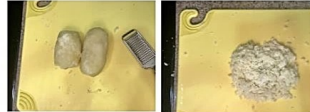


INGREDIENTS:

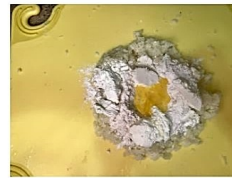
HALF	WHOLE	
2	4	Russet Potatoes
1 1/2	2 1/2	cups flour
1/2	1	egg, beaten
1/2	1	cup ricotta cheese
		Salt & Pepper

STEP ONE:

COOK, PEEL, AND GRATE THE POTATOES



Scrub the potatoes (with a sponge, just like you're doing the dishes) and boil them in a heavily-salted pot of water for 45 minutes, or until soft. Peel and grate the potatoes while they are still hot, or they will become gummy. Pull out any big lumps. Don't do this too far ahead of time because as the potatoes oxidize they will turn brown.



STEP TWO:

FORM THE GNOCCHI

Put the potato mash on a clean surface in a mound then dig out a little well in the center. Add the flour, ricotta cheese, salt, and the egg. Mix it all together by hand and knead the dough — but don't over do it, or it will become too elasticity. Form a loop and cut it into sections, then roll each section into a rope about 1/2" thick, dusting with more flour as you go. Cut into peices, and make a small indentation with a fork (this helps the sauce to stick to the gnocchi).



STEP THREE:

COOK THE GNOCCHI

Boil a pot of salted water, and working in batches, boil the gnocchi until they float to the top, then scoop them out with slotted spoon. Toss them in a bowl with some olive oil to keep them from clumping.



~ A BRIEF INTERLUDE ~

TIMING FOR GNOCCHI WITH SHORT RIB RAGU

The whole process needs 4 hours total, so decide when you want to eat, and plan backwards. For a 7pm dinner:

3 PM - Start making the Ragù sauce

4 PM - Put the Braise in the oven

4:45 PM - Boil water for Potatoes

5 PM - Put Potatoes in the pot

5:45 PM - Take Potatoes out and Grate them

6 PM - Make dough, form the Gnocchi

6:30 PM - Take Braise out, shred the Short Ribs, simmer Ragù

6:45 PM - Cook the Gnocchi

7 PM - Ragù and Gnocchi done — eat!

