

# Bakerlady



## Potato Gnocchi With Butter and Cheese

- 2 pounds leftover potatoes (about 4 - enough to yield about 2 cups flesh)
- 2 large egg yolks
- 1 tsp salt
- 1/2 cup all-purpose flour, plus more for dusting
- 4 tablespoons unsalted butter
- Freshly ground black pepper
- Freshly grated Parmigiano-Reggiano cheese
- Garlic, minced finely
- Italian parsley, chopped

Scoop the flesh into a ricer and rice the potatoes (or in your food processor). Transfer 2 slightly packed cups of riced potatoes to a bowl. Stir in the egg yolks and 1 teaspoon of salt. Add the 1/2 cup of flour; stir until a stiff dough forms. Knead the dough gently until smooth but slightly sticky.

Line a baking sheet with wax paper and dust with flour. On a floured surface, cut the dough into 4 pieces, rolling each into a 3/4-inch-thick rope. Cut the ropes into 3/4-inch pieces. Roll each piece against the tines of a fork to make ridges; transfer to the baking sheet.

In a large, deep skillet of simmering salted water, cook the gnocchi until they rise to the surface, then simmer for 2 minutes longer. In a large nonstick skillet, melt the butter. Toss garlic and chopped parsley into the butter just before adding the gnocchi. Using a slotted spoon, add the gnocchi to the butter. Season with salt and pepper and cook over high heat for 1 minute. Sprinkle with the cheese and serve.

Make Ahead The uncooked gnocchi pieces can be frozen on the prepared baking sheet, then transferred to a resealable plastic bag and frozen for up to 1 month. Boil without defrosting.