

GNOCCHI

SERVES: 2

PREPARATION TIME: 30 minuets

COOKING TIME: 20 minuets

INGREDIENTS:

1 large potato

1 egg yolk

¼ cup flour

METHOD:

- 1. Peel potato, place in a small saucepan with enough water to cover the potato and bring to the boil, boil for 20 minuets or until potato is soft when pierced.**
- 2. Mash potato then add al other ingredients together to form a firm consistency.**
- 3. Divide mixture in half and roll into a sausage shape and cut into 3 centimetre lengths.**
- 4. Place in boiling water until gnocchi floats to the top.**

