

Gnocchi di Patate

1 kg boiled and peeled potatoes*

250 g plain flour

1 large egg

20 g butter

1 good pinch of salt

*choose yellow, old potatoes you would use for a mash. In Belgium a perfect quality is “bintje”.

For the sauce:

200 g butter

A few leaves of sage

Black pepper

Raped grana Padano

OR

100 g rocket

50 g pecorino

Extra virgin olive oil

A handful of pine nuts

Salt and pepper

Equipment:

Potato press

A fork

A large casserole with boiling water

Boil the potatoes WITH THE PEEL and peel the potatoes so that they are still warm when we start working.

