

Gnocchi di Patate  
(Potato Gnocchi Roman Style)  
By Mike Perrotta, *Wild Thyme Café*, Nanton

Serves: 6

Ingredients:

4 ½ pounds russet potatoes  
salt  
1 ¾ cups all purpose flour  
2 egg yolks  
melted butter  
grated parmesan cheese

Method:

- Wash, but do not peel the potatoes. Boil them in salted water until soft.
- Remove potatoes from pot, now peel and mash them in a large bowl until quite smooth.
- Add flour and salt to taste.
- Beat in the egg yolks and mix to a firm dough.
- Break dough into pieces and shape them into long rolls, about the thickness of your finger.
- Cut the rolls into pieces about 1 inch long.
- Press each piece against a lightly floured cheese grater to make a sickle shape then spread out on to a pastry board or table to dry.
- Bring a large pot of salted water to a boil, then add the gnocchi a few at a time.
- Using a slotted spoon, remove gnocchi as they rise to the surface, then drain well.
- Put them directly onto a hot dish and dress with melted butter and Parmesan cheese.

Alternative: Gnocchi can also be dressed with either meat gravy or your favourite tomato sauce.

Gnocchi is best served right away or within a couple of hours. Don't refrigerate fresh gnocchi for more than two or three hours, as they may become soggy. They can also be frozen for later use.

*Italian born Mike Perrotta worked in Switzerland for 10 years, where he trained as a chef, before coming to Canada in 1976. He operated two restaurants in Calgary, Pinocchio Pizzeria and De Michelangelo. In 2006 he made a lifestyle choice and moved to Nanton where and opened The Wild Thyme Café. He has not looked back.*