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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

CHEF FEKER'S HOMEMADE GNOCCHI

Serves 6-8 entrée portions

Ingredients

- 3 pounds russet potatoes
- 2 cups all-purpose flour
- 1 egg, extra large
- 1 pinch salt
- 1/2 cup canola oil

Directions

1. Boil the whole potatoes until they are soft (about 45 minutes). While still warm, peel and pass through vegetable mill onto clean board. Let cool.
2. Once cooled, place in a stand up mixer with a hook attachment and sprinkle with the flour. Meanwhile, mix egg and salt and whisk well.
3. Turn the mixer to low, drizzle egg mixture in slowly. Allow to mix well.
4. Let rest for 5 minutes in the refrigerator.
5. Dust your hand with some flour and roll 1/2-inch baseball-sized dough ball.
6. Place balls of dough on a well-dusted surface and form dowels.
7. Cut dowels into 1-inch long pieces. Flick pieces off of the backside of a fork and place on a corn meal dusted cookie sheet. Keep repeating this step until dowels are finished.
8. Drop gnocchi into well salted boiling water and cook for 40 seconds after they float (about 1 minute).