

Start Point's Community Craft & Cook Challenge

Thank You to Taylors Fish & Chip Shop & Go Thai in Bredbury for your kind donations of ingredients.

Making Gnocchi

2 medium potatoes, about 425g in total

250g (9 oz) plain flour (2 cups)

1 egg

Method

If you are in Intragram or You Tube you could check out [@theocooks](#) who shows you how to do this recipe by video.

Prep:30min Cook:30min

Bring a large pan of water to the boil. Peel potatoes and add to the pan. Cook until tender but still firm, about 15 minutes. Drain, cool and mash with a fork or potato masher.

Measure 250g of mashed potato. Reserve any excess mashed potato for another use.

Combine the 250g mashed potato, flour and egg in a large bowl. Knead until dough forms a ball. Cut the dough into four portions and shape into long "snakes", about 1.5cm (1/2 in) in diameter. Cut snakes into 1.5cm (1/2 in) pieces.

Bring a large pan of salted water to the boil. Drop in gnocchi and cook for 3 to 5 minutes or until gnocchi have risen to the top. Drain and serve with your favourite sauce.