

## **Potato Gnocchi**

A recipe from Chef Tim Urbanic of Cafe Cimino

4 pounds of white potatoes, peeled, quartered, boiled, and then mashed (plain)

4 eggs

flour (see the directions for the amount of flour)

salt and pepper to taste

1/2 teaspoon nutmeg

1/2 cut grated Romano cheese

Peel, quarter, and boil the potatoes.

Mash the potatoes. Put them in a bowl and refrigerate at least over night.

In a larger bowl, place the COLD mashed potatoes.

Add the exact same amount of flour as potatoes. (Use the bowl as the measuring instrument.)

Add the remaining ingredients. Knead into a soft dough.

Add flour if the dough is too sticky.

Separate the dough into four balls. Cover with a clean dish cloth and let rest.

Break a piece off of one ball. Roll into a long snake about 1/4 inch thick. Cut into pieces about 1/2 to 3/4 inch long.

Place each gnocchi on a cookie sheet, and then freeze.

After the gnocchi are frozen, fill plastic containers with the frozen gnocchi. They will keep in the freezer for about 4 months.

Drop individual gnocchi in boiling salted water. Let them boil, gently, after they come to the top of the water for about 2 minutes. Remove from the water with a slotted spoon. Place in a heated pyrex baking dish, cover with tomato sauce, and then bake in the oven for 10 minutes.

This is a heavy food. If you eat a lot of gnocchi, you will feel very full.