

Gnocchi with ricotta & truffle oil

makes 24 gnocchi (4 gnocchi per person should be enough)

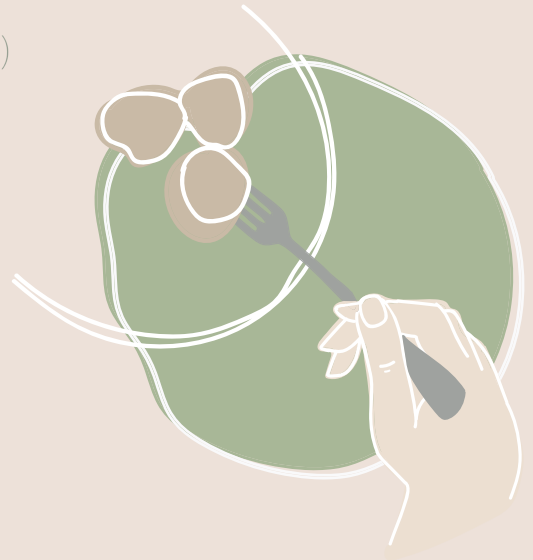
ingredients

Dough

1kg Agria potatoes
300g flour
1 egg
Salt

Filling

300g ricotta
truffle oil
salt



method

1. Scrub the potatoes and boil them with the skin on for about 40 minutes in slightly salted water.
2. Remove the skins and mash the peeled potatoes. Leave them to cool on a work surface.
3. Dig a little cavity in the mashed potatoes and add the egg, flour and a pinch of salt. Mix all the ingredients together and knead gently until the flour is fully incorporated and the dough is soft, smooth and a bit sticky.
4. Cut off a small part of the dough and flatten it with a rolling pin. Sprinkle with flour to avoid the dough sticking to the work surface and rolling pin. For every small part of the dough, create a sheet of 0.5cm-thickness.
5. Use a glass or round cutter to create circular-shaped pasta disks. Repeat the process for the rest of the dough. These disks will form the base and lid of the gnocchi (two disks per gnocchi).
6. For the filling, soften the ricotta in a bowl and add a few drops of truffle oil (you don't want to overpower the flavour). Adjust with salt if necessary.
7. Take one circular-shaped disk and put a teaspoon of filling in the middle. Then, using another pasta disk as a lid, close it up making sure to seal the edges well and not trap too much air. Repeat the process with the remaining disks and filling.
8. Boil a pan with a little bit of salt. Once boiling, put the gnocchi in and cook until they float to the surface. It shouldn't take longer than 3-4 minutes.
9. Serve with a simple Italian-style sauce with fresh tomatoes and basil. Remember to add Parmigiano Reggiano on top!