



COOKING LESSONS

ITALIAN RECIPES

GNOCCHI WITH POTATOES

Ingredients for 4/6 person

For the dough:

- 1kg potatoes
- 300g flour
- Salt as needed
- 1 egg

Wash the potatoes, put in a pan and cover them with cold water and cook them. When they are cooked, drain, peel and pass them through the potato masher onto a pastry-board. Add flour, the egg and salt. Knead until you get a compact and smooth mixture. Cut the dough, little by little, on the floured pastry-board and roll it until you obtain a small stick 2-3 cm thick and cut into 2 cm cubes. Sprinkle the gnocchi with flour and cut all the dough in small cubes. Put the gnocchi in a large pan with hot and salted water, stir and cook until the gnocchi return to the surface. Drain and flour them with the sauce and grated parmesan.

Garlic and basil sauce:

- 500g tomato
- Salt as needed
- Garlic
- Basil
- Grated parmesan

Gently fry the garlic cloves in the olive oil. Add the tomato and cook for 15m. At the end add leaves of fresh basil.