

# DAVIO'S®

NORTHERN ITALIAN STEAKHOUSE

## Homemade Potato Gnocchi

Makes approximately 8 – 10 servings

(Approximately 125 gnocchi)

2 ¼ lbs Russet Potatoes  
1 ½ Cups Sifted Flour  
½ Cup Parmigiano Cheese (Grated)  
¼ tsp. Salt  
¼ tsp. Pepper  
2 Medium Eggs

1. Boil Potatoes until tender.
2. While hot, strain, peel and put through the ricer.
3. Set aside, let thoroughly cool (this can be done the day before).
4. On a board, form a “mountain” with cooled riced potatoes.
5. Add sifted flour, parmigiano, salt & pepper.
6. Make a hole at the top of the mountain and add the eggs into hole.
7. Working from the eggs out, begin mixing eggs with potato until well blended.
8. Cover with a slightly damp cloth or a bowl and let rest for 30 minutes.
9. Roll dough into 2 foot long rolls about the size of a quarter in diameter.
10. Cut into ½ inch pieces.
11. Delicately dust with flour and place into a plastic container (only one layer with plenty of room).
12. Cover and Freeze until ready to cook. (Once frozen, the gnocchi can be transferred into zip lock bags. The gnocchi can be kept frozen up to one month.)

To Serve:

Bring 12 quarts of salted water to a rapid boil, add frozen gnocchi, cover and cook until water returns to a boil. Uncover, cook for an additional 2 minutes OR until the gnocchi begin to float. Strain gnocchi, add your favorite sauce, serve immediately in a warm, shallow bowl.

Serve 10 gnocchi as appetizer or 20 gnocchi as an entrée.

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