

Gluten Free Potato Gnocchi



Dry Ingredients:

2 Pounds Russet or Idaho Potatoes (Selected for starchiness)
1 ¼ to 1 ½ Cups of New Hat's All-Purpose Baking Blend

Wet Ingredients (At Room Temperature):

2 Large Eggs

Note: Several batches of Gnocchi may be prepared and frozen. Doubling the recipe, however, makes it hard to work with the dough. Please make two or more batches of dough individually.

Directions:

👉 Potatoes can be baked, peeled, then run through a potato ricer -or- boiled and mashed. Baking the potatoes will give your Gnocchi a more developed flavor. If mashing, use only the potato water as the liquid. Using butter and milk will cause the dough to fall apart easier.

👉 Place potatoes on a floured surface (use the baking blend) and make a well in the center. Whisk the eggs lightly and pour into the well. Work the eggs into the potatoes with a bench scraper or fork until potatoes begin to hold together. (Mixture will be sticky.)

👉 Begin working 1 Cup of All Purpose Baking Blend into the Potato mixture using a bench scraper or fork. As soon as a dough begins to form, knead the dough by hand until the flour is fully incorporated. The dough should be firm and not sticky. If it is sticky, add and incorporate the remaining ¼ to ½ cup of flour to your dough in small increments, until you can work with it. Test the Gnocchi by boiling a small pot of water and cooking a small piece of dough. The Gnocchi should hold together and rise to the top of the water intact. If not, add more flour to your dough.

👉 Divide the dough into quarters. Then, cut each quarter in half again to get 8 portions of dough. Work with 1/8 portion of dough at a time and cover remaining dough with a damp paper towel until ready to use.

👉 Roll out each dough portion into a log with your hands. Cut into bite-size pieces. Shape by either pressing a small indentation into each Gnocchi, or roll the Gnocchi over a fork or Gnocchi board.

👉 Transfer shaped Gnocchi to a lightly floured baking sheet. The shaped Gnocchi can either be frozen or cooked.

👉 To Freeze: Place baking sheet filled with Gnocchi in the freezer. Once the Gnocchi are frozen, transfer to a plastic freezer bag. Gnocchi may be frozen up to 2 months.

👉 To Cook: Boil a large pot of salted water. Cook half the fresh or frozen Gnocchi in the boiling water until they float, about 5 minutes. (Taste one to ensure it is cooked through). Remove the Gnocchi from the water with a skimmer and transfer to a bowl or pot of marinara sauce. Repeat with remaining Gnocchi. If Gnocchi must be held for more than a moment, drizzle and toss with oil to prevent sticking.