

Chef John39s Potato Gnocchi

Jacob · 30/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr

Description

When I found one lone russet potato at the bottom of the bin I decided to make a small batch of gnocchi the perfect thing to do with one potato I like a very potatoy gnocchi so I go with just enough flour to form the dough Other people prefer a denser more pastalike dumpling and use much more flour I know many of you hate it when I say this but youll just have to figure it out as you go Makes two main courses or four appetizer servings

Ingredients

- - 1 large russet potato - pinch of salt - 1 egg
- beaten - ½ cup all-purpose flour
- plus more as needed - 1 cup marinara sauce
- heated
- or more as needed
- divided - f

Instructions

1. Place potato in the microwave and cook on high until cooked through
2. about 7 minutes
3. depending on the size of the potato. Split potato and remove flesh. Push flesh through a strainer using the back of a wooden spoon in order to achieve a granular texture. Add a pinch of salt and let cool for about 10 minutes. Add beaten egg to potato and stir
4. using the tines of a fork and trying not to mash the potato. Add about 1/3 cup flour and continue to stir gently with the fork until mixture starts to come together. You may need another pinch or two of flour. Fold mixture with a spatula until dough forms a mass
5. adding flour as needed. Using your fingers
6. knead dough gently to form a ball
7. about 10 seconds. Shape dough on a floured surface into a fat log. Cut log into four pieces. Gently roll each piece using your fingertips to form a "snake" or a long rope of dough
8. starting from the center and rolling toward the end until dough is about 1/2-inch thick. Cut each rope into 1/2-inch pieces
9. then roll each piece quickly down the back of a fork's tines to form ridges. Heat marinara sauce in a skillet while you cook the gnocchi. Bring a large pot of salted water to a boil. Reduce to a simmer and add gnocchi. As soon as they float to the surface (about 30 seconds or so)
10. cook for an additional 14 seconds. Transfer with a slotted spoon to the pan with the sauce. Stir until coated. Serve topped with grated cheese.