SALTBOX KITCHEN

WEST CONCORD, MASSACHUSETTS

Gnocchi

2# russet potatoes
1 tsp freshly grated nutmeg
1 tsp salt
2 cups flour, plus additional if needed
2 whole eggs, lightly beaten

1. Preheat oven to 350 degrees. Line a baking sheet with parchment and place potatoes on pan. Bake potatoes until they are soft to the touch, about 2 hours. Remove from oven and allow to cool slightly.
2. Remove skins from potatoes and process through a food mill or ricer while still warm. Gently knead in nutmeg, salt, and flour until a dough forms. Add eggs and knead until the dough feels dry on the outside; it should feel soft, but stable. Add additional flour a bit at a time (about 1/4 cup) to achieve a cohesive dough.
3. Line 2 baking sheets with parchment and lightly flour. On a lightly floured countertop, cut off sections of the dough and roll out into a 1/2-inch thick log. Then cut 1/2-inch pieces from the log and place neatly on the baking sheet. Be careful not to crowd the gnocchi or they may stick together. If you are saving the gnocchi for another time, freeze on the baking sheets and place in a storage bag. Gnocchi will keep for up to 3 weeks.
4. Bring a pot of salted water to a boil and turn down to a simmer. Cook gnocchi in water for about 2-3 minutes, until gnocchi float. Carefully remove gnocchi from water and move to a pan with your sauce of choice. Serve immediately.