

Potato gnocchi



Ingredients:

- 500g peeled potato and sweet potato
- 1 cup plain flour
- 4 tablespoons of pesto
- 1/4 cup parmesan cheese

Serves 4



1 Boil

Peel and chop potato and sweet potato. Boil for 10 minutes or until soft.



2 Mash

Drain cooked potato and transfer to a bowl. Using a potato masher, mash until smooth.



3 Mix

Add flour to mashed potato and mix until it forms a ball of dough.



4 Roll

Split dough into 3 even pieces and roll each piece into a long strip.



5 Cut

Cut the strip of dough into 3cm long pieces and dust with flour.



6 Simmer

Place pieces of gnocchi into a large saucepan of boiling water. Cook for 5 minutes until they float to the surface.



7 Drain

Using a slotted spoon, gently scoop gnocchi out of the saucepan and place into a serving bowl.



8 Dress

Add pesto and top with a sprinkling of parmesan cheese.