

## Nuvole di Gnocchi (Clouds of Gnocchi)

They are so delicate they are like clouds in your mouth.

Makes enough for 6 servings

8 med. Yukon Gold Potatoes

1 egg yolk

1½ c. all purpose flour – plus some for dusting the counter

whole nutmeg (optional) grated ¼ tsp

Boil the potatoes with the skin on. Approximately 40 min.

Cool and peel.

Force the potatoes through a strainer (mesh), using a wooden spatula, to add air to the potatoes.

Add egg yolk, flour, and nutmeg.

Mix gently until dough comes together in a ball.

Turn out onto floured counter.

Knead gently until a smooth velvety dough forms. Probably only 12 turns.

You don't want to over work the dough because it makes it tough. Knead it just until it obtains a nice texture.

Cut a chunk off and roll it out with your hands until the diameter is about an inch.

Cut into pieces about an inch long.

Roll each Gnocchi on the tines of a fork to give the distinctive marks. You can skip this and just use the Gnocchi like they are.

You can now cook them and eat (fresh they will cook in about 1 minute). Or you can place them on a cookie sheet covered with wax paper and place in freezer. Once frozen put into plastic ziplock bag.

A good serving size is 16-18 Gnocchi per person.

Bring water to a boil drop in Gnocchi (do not thaw) Do not stir.

The Gnocchi will rise to the top when cooked. Usually 3 or 4 minutes.

Gently lift out of water and plate.

Use my meat sauce or just plain butter as a topping.

Sprinkle with Parmesan cheese.

Enjoy!