



We're at 'G' in our Vegetarian Alphabet gig. Gnocchi fits the bill nicely. I'm not sure there is a definitive recipe realistically, but this was our attempt.

Ingredients:-

4 medium Potatoes, peeled, boiled and very smoothly mashed

Gluten free Flour

50g Grated Italian style Cheese

Rice Flour

1 Egg

Salt & Pepper

Chopped Chives to garnish

Method:-

- (1) Allow the mashed Potato to cool to room temperature so you don't scramble your Egg.
- (2) Mix all the ingredients excluding the Rice Flour and add sufficient Flour to make a very stiff dough.
- (3) On a board sprinkled with Rice Flour roll the dough out into a Sausage.
- (4) Cut into 2cm slices and roll into balls.
- (5) Press between your thumb and the back of a fork.
- (6) Bring a pan of salted Water to the boil and then reduce to a simmer.
- (7) Boil in batches until they float.
- (8) Drain in kitchen paper and serve as you would with Pasta.
- (9) Dress with chopped Chives.

OK (9a) We decided they were a bit bland on their lonesome so Sue knocked up a Tomato and Red Pepper sauce and with the addition of a good shovel of grated Cheese we made Gnocchi bake?...