



# GNOCCHI AND MASHED POTATOES

Serves 6-8

## Gnocchi

1 ½ lbs	Russet Potatoes, baked until tender approx 45-60 min at 375F
3 large	Egg Yolks
½-1 cup	All-Purpose Flour
To Taste	Salt & Pepper

## Equipment

- Chef's knife
- Mixing bowl
- Potato ricer
- Sheet tray, floured

## Directions

1. Run flesh of the potatoes through a ricer into a large mixing bowl. Add egg yolks and season with salt and pepper. Mix until well blended.
2. Sprinkle ¾ cup of flour into potato mixture. Gently stir with your hands until blended. Repeat the process, adding ¼ cup of flour each time, until just combined. Over worked dough will cause the gnocchi to be tough.
3. Flour work surface well. In batches, roll dough into a rope about ½ inch in diameter. Cut into ¾ inch lengths and set onto floured sheet tray. Let gnocchi stand 15-30 minutes before cooking.
4. In batches, cook gnocchi in salted boiling water for 2 minutes or until they float to the top. Remove from water. Toss with sauce of choice. Adjust seasoning with salt and pepper.

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## Creamy Herb Mashed Potatoes

2 lb	Starchy Potatoes, peeled, boiled until tender
¼ cup	Butter, melted
1 cup	Cream, ½ & ½ or Whole Milk, warmed
2-4 Tbsp	Fresh Herbs of Choice, minced
To Taste	Salt & Pepper

## Equipment

- Chef's knife
- Potato peeler
- Potato ricer
- Spatula

\*For smashed potatoes leave skin on and use a potato masher.

## Directions

1. Pass potatoes through a ricer or food mill. Place into a pot over medium heat. Add melted butter and ½ & ½. Stir until blended. Incorporate herbs. Season with salt and pepper.