

**INGREDIENTS:**

- 250g “00” double zero flour
- 250g water
- 25g butter
- 30g grated Parmesan cheese
- pinch of salt
- extra flour for dusting
- sea salt for cooking water
- marinara sauce
- grated Parmesan for topping

**TOOLS:**

- small saucepans – one for dough and one for sauce
- wooden spoon
- dough scraper
- medium saucepan – for cooking
- gnocchi board
- slotted spoon
- bowl for serving

**INSTRUCTIONS:**

1. **Make the Dough:** Put water, butter, Parmesan cheese and a pinch of salt into a pot and stir.
2. When water is boiling, add the flour all at once, turn off the heat and stir vigorously until a crumbly dough forms.
3. Sprinkle some flour on the table, scrape the dough from the pan, divide in to four pieces and let cool a few minutes. Knead with your hands until the dough gets soft and smooth. Cover dough to keep from drying out.
4. Take a piece of the dough and shape into a rope about  $\frac{3}{4}$ ” wide and 4” long. Cut the gnocchi along the rope into the shape of a tiny pillow ( $\frac{3}{4}$ ” wide rope by 1” long).
5. Place gnocchi on a lightly floured tray.
6. **To Curl the Gnocchi:** hold the gnocchi board in one hand and roll a piece of dough down the board pressing down with your thumb as you go. Pieces should be textured on one side and a cavity on the other which help the sauce to stick.
7. **Cook the Gnocchi:** In a large pot, fill  $\frac{3}{4}$  full with water and heat on medium/high. Add coarse sea salt and bring to a boil. Put the gnocchi in the water and lower the heat. Cook the gnocchi for a few minutes. They are ready when they float to the surface of the water. Scoop up the gnocchi with a small strainer and drain them very well.
8. **Taste:** Toss with marinara sauce or butter and top with grated Parmesan. Enjoy!

**TIPS:** Don’t overwork the dough – it will become hard and rubbery.

Keep the gnocchi all the same size so that cooking time is uniform.

If you don’t have a gnocchi board, use a dinner fork, back of a grater or another tool that will imprint a texture.

“00” flour is available at most larger grocery stores and specialty markets.