

# Gnocchi al Forno

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## FRESH GNOCCHI WITH ROASTED TOMATO SAUCE

### Gnocchi:

- 2 pounds Yukon Gold potatoes
- 1 egg yolk
- 3/4 cup flour
- 1/2 cup grated Parmigiano
- Salt and freshly ground black pepper
- Freshly ground nutmeg, to taste
- Extra virgin olive oil

Bake potatoes until tender. Cool just slightly, peel and put through food mill or ricer.

Place potatoes onto a cool marble table or work surface and mix, using your hands, with remaining ingredients: egg yolk, flour, Parmigiano, salt, pepper, and nutmeg. Bring a large pot of water to boiling; maintain at a low boil.

Divide potato dough into smaller batches. Form each batch into a long roll, about 1-inch thick, with the palm of your hand. Cut into 3/4-inch long pieces. Roll gnocchi over the edge of fork tines to shape.

Cook gnocchi in low boiling water. When gnocchi rise to the top, leave for about 2 minutes, remove with a slotted spoon. Cool in a bowl of ice water, drain, set on sheet pan, and drizzle with olive oil to hold.

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