Gnocchi

Ingredients

5 cups (1.25 L) peeled and chopped potatoes
2 tbsp. (30 ml) butter
2 cups (500 ml) all-purpose flour
2 eggs, beaten

Preparation

Boil potatoes until very tender. Drain thoroughly and mash. Add butter, flour, and beaten eggs and mix well. Let cool. Turn onto a floured surface and roll each into a long sausage shape. Cut into short pieces and press each piece with the back of a fork. In a large pan of boiling salted water, cook the gnocchi in batches for about 2 minutes, or until the gnocchi rise to the surface. Remove gnocchi from water with a slotted spoon.

Serve with your favorite tomato or cream sauces.