



Carrot/Potato Gnocchi

What to collect	
Ingredients	Equipment
800g potatoes (about 4)	potato ricer
4 large carrots, thinly sliced	saucepan x 2
1 tablespoon olive oil	frying pan
1/4 cup water	food processor
salt	chopping board
2 large egg yolks	knife
1/2 cup plus 2 tablespoons flour, plus more for dusting	metric measuring cups/spoons
4 tablespoons unsalted butter	trays
pepper	
Freshly grated parmesan cheese	

What to do

1. In a frying pan, cook the carrots in the olive oil over medium heat for 2 minutes. Add the water and a pinch of salt. Cover and cook until tender, about 15 minutes.
2. Puree in a food processor.
3. Place the potatoes & a pinch of salt in a saucepan of cold water and bring to the boil. Cook until tender.
4. When cool enough to handle, using your hands, peel away the skin. Place through a potato ricer.
5. Work quickly, while the potato is still warm. Add the egg yolks, 1/2 cup carrot puree and 1 teaspoon of salt.
6. Add the flour and bring the ingredients together to form dough. Knead the dough gently until smooth but slightly sticky.
7. Cut the dough into four pieces. Rolling each into a thick rope. Cut into pieces.

- 8. In a large saucepan of salted boiling water, cook the gnocchi until they rise to the surface.**
- 9. Using a slotted spoon, transfer gnocchi to a platter. Season with salt & pepper and spoon over melted butter and parmesan cheese and serve.**