



## Carol Glaush's Gnocchi

(Originally from Rosina Conrotto)

### Ingredients:

4 cups mashed potatoes  
Pinch of salt  
3 egg yolks  
2 cups of flour  
½ teaspoon baking powder

Boil the potatoes in their jackets in salted water. When cooked, peel while still hot, and mash. Make a ring of flour and baking powder on a board. Pour yolks in the center of the ring, and mix in a little flour.

Put the mashed potatoes in the ring and mix and blend with the flour until you have a smooth dough. Do not over-mix as it will toughen the gnocchi. Divide the dough in small quantities, roll out sticks 10-12 inches long and 1 inch in diameter. Cut into 1½ inch pieces. Roll off fork tines to flute and slightly curve the gnocchi. Cook in rapidly boiling salted water until gnocchi float to the top. Remove with slotted spoon and place in a warm platter. Top with your favorite sauce and Parmesan cheese.