



Gnocchi Alla Romana (Roman Gnocchi)

Ingredients:

- 5 ½ cups milk
- 2 cups semolina
- 2 tsp. kosher salt
- 1 ½ cups grated Parmigiano or Pecorino-Romano cheese, divided
- 2 egg yolks
- 6 Tbsp. (¾ stick) butter, cut into small cubes
- 3 Tbsp. melted butter

Preparation:

Grease a cookie sheet (with sides) with nonstick cooking spray.

In a 4-quart saucepan over medium-high heat, bring the milk and salt to a simmer.

Add the semolina in a thin, steady stream, whisking constantly until incorporated.

Reduce the heat to medium-low and continue to cook, stirring and scraping the bottom and sides of the pan, until the semolina is thick and starts to pull away from the sides of the pan, about 8 minutes.

Remove from the heat and stir in the butter cubes until incorporated.

Stir in the egg yolks until well incorporated, then stir in ¾ cup of the cheese.

Pour the semolina mixture onto the cookie sheet, spreading it evenly and smoothing the top with a rubber spatula and/or damp fingertips.

Cover and refrigerate until firm, about 2 hours or overnight.

Preheat an oven to 400°F.

Cut gnocchi in 2-inch circles or squares. [Note: if making circles, you can reshape the left overs and continue cutting rounds.]

Layer the rounds or squares, like shingles, in a buttered casserole dish.

Brush the top of the gnocchi with 3 Tbsp. melted butter and sprinkle with remaining ¾ cup of cheese.

Bake until the top is golden brown, 30 to 35 minutes.

Let rest for 10 minutes before serving.