Potato Gnocchi

Ingredients:
1 kg peeled potatoes
1 egg
2 ½ cups plain flour
¼ cup grated parmesan
Salt and pepper

Method:
1. Peel, chop and steam potatoes until cooked through. Once cooked transfer to a large bowl and mash until smooth.
2. Add egg and stir with a wooden spoon.
3. Stir in half the flour and the parmesan until combined.
4. Add the remaining flour and mix until combined and forms into a firm dough.
5. Tip mix out onto a floured bench and knead lightly until smooth.
6. Divide dough into 4 portions. Roll each portion into a log about 30cm long.
7. Using a floured knife cut into 2cm pieces and place on a floured tray.
8. Bring a large saucepan of salted water to the boil.
9. Cook ¼ of your gnocchi for 3 minutes or until it floats. Remove using a slotted spoon and place on a tray to cool.