

GNOCCHI, WITH CREAMY PESTO PRIMAVERA

INGREDIENTS

for the Gnocchi

2 pounds whole Russet potatoes, peeled and quartered

2 cups all-purpose flour (plus extra flour for dusting)

Kosher salt for the cooking water

DIRECTIONS

Steam the potatoes in a large pot with a steamer insert, or steam basket, for 30 to 40 minutes or until they can be pierced with a knife. Do not boil directly in the water.

Pass the cooked potatoes through a food mill or potato ricer. I do it this way rather than mashing them by hand because it's really important to achieve a smooth, uniform texture. And whatever you do, don't put the potatoes in a food processor as this will make them too gummy. Turn out the cooked potato mixture onto a lightly floured surface, and add about half of the flour. Knead until you have a sticky mass and keep adding flour a little at a time until the dough is smooth. You won't necessarily use the whole amount of flour.

Cut the dough into smaller sections, and roll each piece into a long cylinder about 1/2 inch in diameter. Then cut each cylinder into individual pieces about 3/4 inch in length.

Fill a large pot with water and generously salt the water with a good handful of Kosher salt. Bring the water to a boil. Meanwhile, shape the gnocchi by pressing each piece between your thumb and the tines of a fork, using a slight rolling motion. One side of the gnocchi should have the imprint of the fork and the other side a small indentation from your thumb. When the water comes to a boil, drop the gnocchi into the water. In about two minutes, the gnocchi will float to the surface of the water. Let them cook about fifteen seconds more and then skim them out with a slotted spoon.

Drain the gnocchi well and place onto a oiled sheet pan in a warm (but not hot) oven while you make the sauce. Do not leave the gnocchi in the oven too long as they will become gummy.