

Gnocchi alla Romana

From Nelson's Kitchen
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From Mario Batali.

We were in Rome for a vacation, our last couple's vacation before Daniel came. We went on a food tour of Rome and met a New Yorker food critic living in Rome. She gave us a list of small hard-to-find restaurants that we must visit. In one such restaurant in a narrow alley, I tried for the first time this dish. I was hooked right away. Back home I searched for it and I found this recipe from Mario Batali. It works very well. It is one of those very reach dishes that tastes "light".

Ingredients:

- 3 cups (2 lb + 1 1/2 oz) of whole milk
- 1 teaspoon of salt
- 6 tablespoons of butter plus 2 tablespooons
- 1 cup (5 1/2 oz) of semolina
- 1/2 cup (2 oz) of grated Parmigianno-Reggiano plus 1/2 cup (2 oz)
- 4 egg yolks

Procedure:

1. Prepare Surface

- Clean an area in a countertop or use a baking sheet.
- Spray with cooking spray.

2. Cook Gnocchi

- In a large non-reactive saucepan heat up the milk, butter and salt.
- Add semolina in a steady thin stream while whisking vigorously with a wire whisk.
- As the mixture thickens, switch to a flat wooden spoon.
- Cook until mixture is thickened and starts loosening from the bottom of the pan.

3. Incorporate Yolks and Parmesan

- Remove from heat.
- Incorporate egg yolks mixing vigorously.
- Incorporate 1/2 cup of grated parmesan.
- Pour on prepared surface and spread to 1/2 inch thickness.
- Allow to cool.

4. Baking the Gnocchi

- Preheat the oven to 425 F.
- Grease a baking dish with butter.
- Cut the Gnnochi into small squares.
- Arrange the squares on the baking dish.
- Sprinkle with the remaining 1/2 cup of parmesan cheese.
- Bake until the top is lightly brown.
- Serve immediately.