

Potato Gnocchi

2 lbs russet potatoes

1 large egg, lightly beaten

3/4 cup plus 1 tablespoon (4 ounces) unbleached all purpose flour, plus extra for the work surface

Table salt

1. FOR THE GNOCCHI: Adjust an oven rack to the middle position and heat the oven to 450 degrees. Poke each potato 8 times with a paring knife over the entire surface. Place the potatoes on a plate and microwave until slightly softened at the ends, about 10 minutes, flipping the potatoes halfway through cooking. Transfer the potatoes directly to the oven rack and bake until a skewer glides easily through the flesh and the potatoes yield to gently pressure, 18 to 20 minutes.

2. Hold a potato with a pot holder or kitchen towel and peel with a paring knife. Process the potato through a ricer or food mill onto a rimmed baking sheet. Repeat with the remaining potatoes. Gently spread the riced potatoes into an even layer and cool for 5 minutes.

3. Transfer 3 cups (16 ounces) warm potatoes to a large bowl. Using a fork, gently stir in the egg until just combined. Sprinkle the flour and 1 teaspoon salt over the potato mixture. Using a fork, gently combine until no pockets of dry flour remain. Press the mixture into a rough dough, transfer to a lightly floured work surface and gently knead until smooth but slightly sticky, about 1 minute, lightly dusting the work surface with flour as needed to prevent sticking.

4. Line 2 rimmed baking sheets with parchment paper and dust liberally with flour. Cut the dough into 8 pieces. Lightly dust the work surface with flour. Gently roll one piece of dough into a 1/2 inch thick rope, dusting with flour to prevent sticking. Cut the rope into 3/4 inch lengths. Hold a fork, with the tines facing down, in one hand and press the side of each piece of dough against the ridged surface with your thumb to make an indentation in the center; roll the dough down and off the tines to form ridges. Transfer the formed gnocchi to the prepared sheets and repeat with remaining dough.