

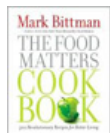
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Gnocchi: 4 Flavors, 4 Sauces

02|21|13



A phrase often used (overused, really) to describe well-made gnocchi is "light as a cloud." It's not an especially instructive description for a piece of real food, and for cooks hoping to try their hands at gnocchi for the first time, it can be downright daunting.

It's true that gnocchi requires a bit of technique, but achieving that cloudlike texture — "light" is perhaps a simpler, less intimidating word — isn't actually that difficult.

Read the rest of this article, get the recipes, and watch the video with Mario Batali [here](#).

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