

Roman-Style Gnocchi: Gnocchi Alla Romana

Recipe courtesy Mario Batali



Prep Time:	15 min	Level:	Serves:
Inactive Prep Time:	--	Easy	4 servings
Cook Time:	25 min		

Ingredients

- 6 tablespoons butter, plus 2 tablespoons for sheet pan and baking dish
- 3 cups milk
- 1 teaspoon salt
- 1 cup semolina flour
- 1/2 cup freshly grated Parmigiano-Reggiano, plus 1/2 cup
- 4 egg yolks

Directions

Preheat the oven to 425 degrees F.

Butter 1 cookie sheet with 3/4-inch sides and a baking dish.

In a 3 to 4-quart saucepan, heat to scald the milk, salt, and 6 tablespoons butter. Pour in the semolina in a thin stream, whisking vigorously, and cook for about 1 minute, switching to a wooden spoon as it thickens. Remove from the heat and stir in 1/2 cup grated cheese and 4 egg yolks. Mix well to combine. Pour the semolina onto the buttered cookie sheet and, using a spatula, spread to a thickness of 1/2-inch. Allow to cool.

Using a pastry cutter or water glass, cut 3-inch quarter moons out of semolina. Arrange the moons so that they are leaning up against one another (overlapping) in a buttered baking dish and sprinkle with remaining grated cheese. Place in oven and cook 15 to 20 minutes, or until top is deep golden brown. Remove and serve immediately.