Enter a search term

search

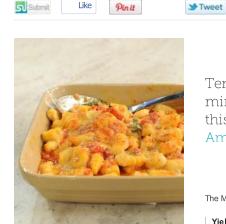
FOOD ENTERTAINING HOLIDAYS WEDDINGS CRAFTS HOME & GARDEN PETS WHOLE LIVING TELEVISION SHOP

Fmail

Save

Home Page » Food » Baked Gnocchi

# Baked Gnocchi



Rate (0) Comments (1)

Tender pillows of baked gnocchi mingle with two kinds of cheese in this recipe from "Lidia's Italy in America." by Lidia Bastianich. Also

Expand

Print

The Martha Stewart Show

Yield Serves 6

## Ingredients

Add to Shopping List

1 1/2 pounds russet potatoes

3/4 teaspoon coarse salt, plus more for pasta

1 large egg, beaten

1 1/2 to 2 cups all-purpose flour, plus more for work surface

1/2 cup shredded Fontina cheese

1/2 cup freshly grated Parmesan cheese

Basic Marinara

## Directions

- Place potatoes in a large pot and add enough water to cover. Bring to a boil over medium-high heat and cook until tender, about 30 minutes. Drain and let cool slightly.
- When potatoes are cool enough to handle, peel and pass through a ricer or food mill, discarding peels. Spread mashed potatoes out on a large baking sheet and season with salt; let cool.
- Add egg to cooled potatoes and sprinkle with 3/4 cup flour. Gather mixture together and turn out onto work surface; knead, adding more flour as necessary to prevent sticking, until dough comes together. Do not knead too much or add too much flour, as gnocchi will become heavy.
- 4. Cut dough into three equal pieces. Lightly flour work surface and hands. Roll each piece into a 1/2-inch-thick rope; cut each rope into 1/2-inch pieces. Roll each piece lightly in the palms of your hands. Holding a fork with one hand at a 45-degree angle, use your thumb to press lightly on one piece of dough, starting high on the inside tines of the fork. Roll dough down the whole length of the tines to create ridged gnocchi with an indentation where your thumb was. Repeat process with remaining pieces of dough. Dust gnocchi with flour and place on a large baking sheet.





## QUICK CHICKEN RECIPES



Find delicious chicken dinner recipes, all ready in under an hour.

Barbecued Chicken Chicken Stir-Fry Wraps Browse 100+ Recipes

### NEW FROM OUR BLOGS

today's recipe: spaghetti with tuna, lemon, and breadcrumbs

Everyday Food Blog, July 24, 2012

it's national tequila day!

Everyday Food Blog, July 24, 2012

weighty issues, or how I keep my waistline in check while surrounded by cookies Everyday Food Blog, July 24, 2012

## Baked Gnocchi - Martha Stewart Recipes

- 5. Preheat oven to 375 degrees.
- Bring a large pot of salted water to a boil over medium-high heat. Add gnocchi to boiling water, cooking in batches if necessary. Once gnocchi rise to the surface, continue cooking about 2 minutes more. Drain.
- 7. Transfer gnocchi to a small baking dish and add marinara sauce; sprinkle with cheeses. Transfer baking dish to oven; bake until warmed through, about 6 minutes. Serve.

#### WE'RE ALSO COOKING



and Marinara





Gnocchi with Summer Vegetables



Biba's Ricotta Squash Gnocchi

today's recipe: spinach salad with chicken and crispy potatoes

Everyday Food Blog, July 23, 2012

today's recipe: tuna-and-orange lettuce cups with couscous cakes

Everyday Food Blog, July 20, 2012

#### SHARED ON FACEBOOK



Handmade Gifts for Mother's Day -Martha Stewart Holiday

350 people recommend this.



Coconut Cloud Cake
177 people recommend this.



Banana Split Bombe
One person listened to this.



Cranberry-Oat Cereal Bars
One person listened to this.

RECIPE REVIEWS

review this recipe

Rhondagod 6 Nov, 2011

excellent recipe they were simple light and delicious. I saute'ed them in a little butter and tossed them in my own sauce they were perfectl have always wanted to make these but never found the right recipe. This was certainly the right one.

Followers
Follow Martha on Twitter

**414,777 Likes** Like Martha on Facebook Google+ Add Martha to Circles Pinterest Follow Martha on Pinterest The Martha Blog Read It Now

BROWSE THIS SITE Food | Entertaining | Holidays | Crafts | Home & Garden | Pets | Community | Shop | Television | Radio | Blogs | Martha Stewart Living | Everyday Food | Sweepstakes & Promotions

OUR SITES MarthaStew art.com | MarthaStew artWeddings.com | WholeLiving.com | Emerils.com

MOBILE Martha's Everyday Food iPhone App

HELP Frequently Asked Questions | Contact Us | Sitemap

CORPORATE Investor Relations | Public Relations | Community Relations | Careers | Martha Stewart Foundation | Privacy Policy | Terms of Use

PARTNERS WeddingWire.com | Pingg.com | Ziplist.com

ADVERTISING MSLO Media Kit MSLO Ad Portal

SUBSCRIPTIONS Magazine Subscription Center | Martha Stew art Living | Everyday Food | Weddings | Whole Living | Email New sletters

© 2012 Martha Stew art Living Omnimedia, Inc. All rights reserved.