Sweet Potato Gnocchi



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Recipe by: Laura Vitale

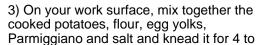
Serves 6 to 8

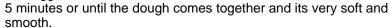
Prep Time: 30 minutes Cook Time: 10 minutes

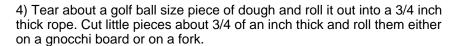
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- 1-1/2 lbs Sweet Potatoes
- __1/2 lb Yukon Gold Potatoes (or any other white potato)
- __1 cup of Parmiggiano
- __1-1/2 to 2 cups of All Purpose Flour
- __2 Egg Yolks
- __Salt, to taste
- Sauce:
- __1/2 cup of Unsalted Butter
- __10 leaves or so of Fresh Sage
- __Freshly Grated Parmiggiano to taste
- __Black Pepper to taste

- 1) Lay two baking sheets with lint free kitchen towels, sprinkle flour all over and set aside.
- 2) Cook the potatoes in boiling salted water until they are super tender and cooked through. Mash very well with either a potato masher or a potato ricer.







- 5) Lay all of your gnocchi on your prepared baking sheets and allow them to sit out and dry out for about an hour.
- 6) When ready to serve, cook them in salted boiling water for just a couple minutes or until they float to the surface. Drain and toss with the butter sauce.

To make the sauce:

- 1) In a large deep skillet, melt the butter over about medium heat, add the sage and let them come together for about a minute.
- 2) Toss the gnocchi with the butter sauce and plenty or Parmiggiano.

