



Broad bean gnocchi

NIBBLEDISH CONTRIBUTOR

Ingredients

Gnocchi:

- 1/2 kg of potatoes
- 1 egg
- 160 grams of flour
- pinch of salt

Garnish:

- 300 grams of broad bean
- green pesto
- basil leaves
- grated parmesan cheese

Instructions

1. Wash potatoes, do not peel, cook about 30 min till they soften.
2. Peel still warm potatoes, mash them, add whisked egg, salt and 100 grams of flour. Mix and knead the gnocchi dough. If it's too sticky add remaining flour.
3. Dust working surface with flour, transfer gnocchi dough, form long stripes by hands, cut out 1,5 cm slices, mold with fork.
4. Cook in boiling water with pinch of salt, about 1 minute or till gnocchi appear afloat.
5. Meantime steam broad bean, about 20 min, peel.
6. Mix cooked gnocchi with pesto and broad bean, sprinkle with basil leaves and

parmesan.