

"Taste of Geneva"

a recipe from the local organisers in Geneva

Are you hungry after a long ECER day? Follow this recipe to prepare delicious *Gnocchi di patate*. You can enjoy your fresh, homemade gnocchi with a simple butter, sage and parmesan sauce, a tomato sauce or any sauce of your choice.

We hope you will all have a relaxing and tasty evening!



Photo credit: [osiristhe](#) on [Visualhunt.com](#)

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Get your ingredients, follow our recipe and post a photo of your result on twitter.

Bon appétit!

Gnocchi di patate



Ingredients for 4 persons :

750 g floury potatoes
 boiling water
50 g parmesan cheese
200 g flour
1.5 cc salt
1 fresh egg

- 🍴 Cook potatoes in boiling water for approx. 20 minutes.
- 🍴 Peel when hot, strain into a large bowl and allow to cool slightly.
- 🍴 Add grated Parmesan cheese.
- 🍴 Mix with flour and salt.
- 🍴 Beat the egg into an omelette and mix in the potatoes by hand.
- 🍴 The mixture should still be moist, but not sticky, if necessary, add a little more flour.

- 🍴 Preheat oven to 60°C

- 🍴 Form four rolls of approx. Ø 1½ cm on a little flour.
- 🍴 Cut the rolls into pieces approx. 2 cm long and run them over the tines of a fork to make grooves.
- 🍴 Place the gnocchi on a floured cloth.
- 🍴 Poach the gnocchi in portions for about 4 min in simmering salted water until they rise to the surface.
- 🍴 Remove with a skimmer, drain and keep warm, if necessary, in the preheated oven.

























