



Gnocchi cooking instructions

Servings: 0

These are Anne Burrell instructions

Ingredients

Recipe for gnocchi

Directions

TO COOK:

Form prepared dough into a large log. Cut slices off the log and begin to roll into long ropes that are about 1-inch in thickness. Cut the ropes into 1/12 inch lengths. Cover generously with flour. Place the gnocchi in a single layer on a sheet tray dusted with flour. Do not pile on top of each other.

Use or freeze the gnocchi immediately. If freezing, place tray directly into the freezer. Once frozen, the gnocchi can be stored in plastic bags, in the freezer, indefinitely. When cooking gnocchi they can go directly from the freezer into salted boiling water.

It is a general practice to take gnocchi out of the water when they float. **THIS IS A BIG MISTAKE.** Gnocchi need to be cooked in boiling water until they float and get nice and puffy. Not cooking gnocchi long enough will result in heavy gnocchi.

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