



CANADA AGRICULTURE  
AND FOOD MUSEUM  
MUSÉE DE L'AGRICULTURE  
ET DE L'ALIMENTATION  
DU CANADA

A FASCINATING WORLD  
UN MONDE FASCINANT



# Gnocchi

## Ingredients

5 cups (1.25 L) peeled and chopped potatoes  
2 tbsp. (30 ml) butter  
2 cups (500 ml) all-purpose flour  
2 eggs, beaten

## Preparation

Boil potatoes until very tender. Drain thoroughly and mash. Add butter, flour, and beaten eggs and mix well. Let cool. Turn onto a floured surface and roll each into a long sausage shape. Cut into short pieces and press each piece with the back of a fork. In a large pan of boiling salted water, cook the gnocchi in batches for about 2 minutes, or until the gnocchi rise to the surface. Remove gnocchi from water with a slotted spoon.

Serve with your favorite tomato or cream sauces.