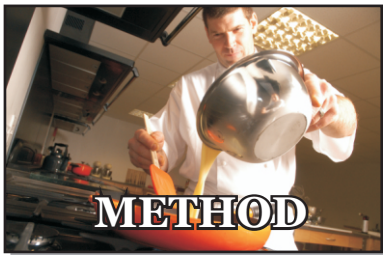


Gnocchi Parisiene

125ml	Water
50g	Margarine or butter
60g	Flour, white or wholemeal
2	Eggs
	Salt
50g	Grated cheese
250ml	Bechamel



Weighing scales
Saucepan
Wooden spoon
Whisk
Grater
Piping bag
Oven proof dish
Colander



Boil water, margarine or butter and salt in a saucepan. Remove from the heat. Mix in flour with a wooden spoon and return to a gentle heat. Stir continuously until mixture leaves sides of pan

Remove from the heat and cool slightly. Gradually add the eggs, beating well. Add half the cheese and then place in a piping bag

Pipe out in 1cm lengths into a shallow pan of gently simmering salted water. Don't allow to boil. Cook for approx 10 minutes then drain well in a colander

Combine carefully with the bechamel and correct the seasoning. Pour into an ovenproof dish and sprinkle with the remainder of the cheese

Brown lightly under the grill, and serve