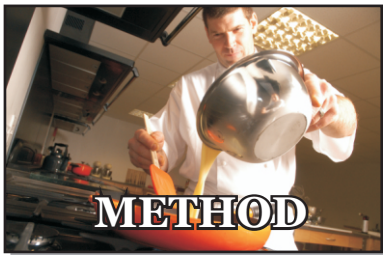


Gnocchi Piemontaise

300g Mashed potato
 100g Flour, white or wholemeal
 1 Egg
 1 Egg yolk
 25g Butter
 250ml Tomato sauce
 Salt & pepper
 Grated nutmeg
 Grated cheese



Weighing scales
 Saucepan
 Wooden spoon
 Whisk
 Oven proof dish
 Colander



Bake or boil potatoes in their jackets, remove from skins and mash with a fork or pass through a sieve

Mix potato with flour, egg, butter & seasoning while hot

Mould into balls the size of a walnut. Dust well with flour and flatten slightly with a fork

Poach in gently boiling water for approx 5 minutes then drain carefully

Place in an ovenproof dish and cover with tomato sauce. Sprinkle with grated cheese and brown under the grill