

Davio's Chef DiFillippo Hand-Rolled Gnocchi with Bolognese Sauce

Homemade Potato Gnocchi

(Approximately 125 gnocchi)

Ingredients

2 ¼ lbs. Russet Potatoes
2 Each Eggs, Medium
1 ½ Cups Sifted Flour
½ Cup Parmigiano Cheese (Grated)
¼ teaspoon Salt
¼ teaspoon Pepper

Preparation

Boil Potatoes until tender.

While hot, strain, peel and put through the ricer.

Set aside, let thoroughly cool (this can be done the day before).

On a board, form a "mountain" with cooled riced potatoes.

Add sifted flour, parmigiano, salt & pepper.

Make a hole at the top of the mountain and add the eggs into hole.

Working for the eggs out, begin mixing eggs with potato until well blended.

Cover with a slightly damp cloth or a bowl and let rest for 30 minutes.

Roll dough into 2 foot long rolls about the size of a quarter in diameter.

Cut into ½ inch pieces.

Delicately dust with flour and place into a plastic container (only one layer with plenty of room).

Cover and Freeze until ready to cook. (Once frozen, the gnocchi can be transferred into zip lock bags.

The gnocchi can be kept frozen up to one month.)

Bolognese Sauce

1/4 pound prosciutto, diced
1 finely chopped garlic clove
1 large diced white onion
1 diced carrot
1 or 2 diced celery stalks
1 pound ground beef
1 pound ground pork
1 pound ground veal
1 bay leaf
2 (32-ounce) cans whole San Marzano tomatoes
Gnocchi

Cook 1/4 pound prosciutto, diced, in a large pot until crispy. Add 1 finely chopped garlic clove, 1 large diced white onion, 1 diced carrot, and 1 or 2 diced celery stalks, and cook for 4 minutes.

Add 1 pound ground beef, 1 pound ground pork, and 1 pound ground veal and cook thoroughly, making sure it's all well mixed. Add 1 bay leaf and cook ingredients together for 15 minutes, stirring frequently.

Next, add in 2 (32-ounce) cans whole San Marzano tomatoes that you've crushed by hand and reduce heat to low, bringing the mixture to a simmer. Leave it like this for 2 hours, stirring occasionally.

Prepare 1 to 1 1/2 pounds pasta according to package directions (we love tagliatelle or rigatoni for this dish). Add 2 ounces pasta water to the Bolognese sauce as well as 2 tablespoons butter. Mix a small amount of the Bolognese sauce into the cooked pasta, then top with the remaining sauce. Serve right away!

To Serve

Bring 12 quarts of salted water to a rapid boil, add frozen gnocchi, cover and cook until water returns to a boil. Uncover, cook for an additional 2 minutes OR until the gnocchi begin to float. Strain gnocchi, add your favorite sauce, serve immediately in a warm, shallow bowl.

Serve 10 gnocchi as appetizer or 20 gnocchi as an entrée.