

Sue's Gnocchi

2 cups	riced boiled russet potato
¼ cup	sweet rice flour
2 tbsp	potato starch
2 tbsp	corn starch
¼ tsp	salt
2	egg yolks

300g medium russet potato equals about 2 cups boiled and riced or mashed

Blend dry ingredients.

Place cooled mashed or riced potato in bowl, add egg yolks, blend with hand mixer. Add dry ingredients and mix till well blended. Turn out onto board floured with sweet rice flour. Knead, adding a small amount of flour if necessary. Cut into 8 portions. Roll each portion into a snake and cut into small pieces (about 2 cm). Roll each small portion on the back of a fork or gnocchi board to create ridges. Add pieces to boiling water and let boil about 2 minutes until pieces float to the top and puff up slightly. Remove and eat, or cool and freeze.

Pieces can also be frozen without being boiled. Frozen pieces can then be boiled for about 4 minutes.