Mashed-Potato Gnocchi with Buttered Peas

About 60 small gnocchi with peas; one-third of the complete batch per serving · Active 35 min · Total 50 min

Skills: Moderate

Ingredients

- About 2 cups cold plain mashed floury potatoes, made without milk or butter (500 g)
- 1 large egg (50 g without shell), beaten
- 1 1/4 cups all-purpose flour (150 g), divided as needed for the dough
- 2 tablespoons all-purpose flour (16 g), for the work surface
- 1/4 teaspoon fine salt (1.5 g), for the dough
- 2 quarts water (1.9 liters), for boiling
- 1 teaspoon fine salt (6 g), for the boiling water
- 2 cups frozen peas (280 g)
- 2 tablespoons butter (28 g)
- 1/4 teaspoon black pepper (0.5 g)

Set out

Large mixing bowl, Fork or potato masher, Large saucepan, Small saucepan, Slotted spoon, Knife or dough scraper, Food thermometer

Allergens

Egg, Milk, Wheat. Check labels and substitutions.

Make it

1. Break up the cold plain potato in the bowl. Mix gently with the egg, 120 g of the dough flour and the 1.5 g salt. Bring together without prolonged kneading. Keep the remaining 30 g dough flour nearby.

2. Bring the measured boiling water and 6 g salt to a gentle boil. Pinch off a small dough piece and poach it. If it breaks apart, work another tablespoon of the reserved flour into the dough and test again. Use only enough to hold the shape.

3. Dust the work surface with the separate 16 g flour. Divide dough into 4 pieces and roll each into a log about 3/4 inch/2 cm thick. Cut into short 1-inch/2.5 cm pillows, about 60 pieces total.

4. Cook the peas in the small saucepan according to their packet directions, then drain. Keep hot with the butter and pepper.

5. Poach gnocchi in 3 batches. When they float, cook for a further 1–2 minutes, until set inside and the thickest test piece reaches 165°F/74°C, since the potato is being reheated. Lift with the slotted spoon, drain briefly and gently toss with the peas and butter. Divide the entire batch among three bowls.

Plan plain mash before adding extras

If setting aside potato from another meal, reserve the measured plain portion before stirring butter or milk into the rest. Label the cooking date and chill promptly; do not leave it on the stove while the main meal is eaten.

Ingredient labels

Milk is present in the butter; the specified starting mash contains no milk or butter.

A useful detail

The 50-minute total starts with cold, plain cooked mash. If making mash specifically, cook peeled floury potatoes until tender, drain thoroughly, steam-dry and mash without additions, then weigh 500 g. Cool promptly in a shallow container and refrigerate until cold; allow that separate cooking and cooling time before starting.

Keep it well

Use plain mash cooled promptly, kept at 40°F/4°C or below and cooked no more than 2 days earlier. Keep the egg dough cold if interrupted and cook it the same day. This recipe reheats the potato; eat the cooked gnocchi promptly rather than beginning a new storage period. Unused flour from the work surface that touched egg dough must not be returned to the flour bag.