Gnocchi

dough DIALED

basis idaho potatoes = 910 g

	Ingredient	Grams	Baker's	Total	Method
1	idaho potatoes	910	100.0%	76.2%	Roast potatoes in ***218 ℃*** oven for ***1 hour***.
2					Let potatoes cool for ***6-10 minutes*** until cool enough to handle.
3					Process potato flesh in a food mill.
4	egg	50.0	5.5%	4.2%	Gently mix in ingredients into potato mixture until just come together. The dough should feel soft and slightly tacky but not sticky.
	parmigiano-reggiano, grated	20.0	2.2%	1.7%	
	extra-virgin olive oil	15.0	1.6%	1.3%	
	unsalted butter, melted	14.0	1.5%	1.2%	
	salt	4.0	0.44%	0.34%	
	black pepper, coarse ground	0.6*	0.07%	0.05%	
	all purpose flour[1]	120	13.2%	10.1%	
5	all purpose flour	60.0	6.6%	5.0%	Add addional flour as needed to adjust for the moisture level of the potatoes. Be careful to not add to much as it will make the gnocchi tough.
6					Divide the dough into 6 into 2.5cm slices. form into a ball, and then rolling into a long log around 35cm long and 2 cm thick. Use additional flour to keep the dough from sticking to the table.
7					Cut the gnocchi into 2.5cm pieces from the log. Repeat until all the dough is used.
8					Cook in boiling water until the gnocchi rise to the surfaced and scoop out with a slotted spoon.
	Total	**1194**	131.2%	100.0%	

* under 1.0 g: below what the scale weighs reliably

[1]Use unbleached. Bleached flour only for cakes.