

Argentine / Italian

Main Courses

Homemade Potato Gnocchi with Savory Tuco Sauce

⌚ Prep: 40m 🔥 Cook: 15m ⚡ Total: 55m 🍽️ 4 servings



Video ref: Paulina Cocina

MISE EN PLACE / INGREDIENTS [8]

- ☐ 2 lbs (1 kg) Russet potatoes boiled in skins
- ☐ 1.5 cups (200–250g) All-purpose unbleached flour (King Arthur)
- ☐ 1 whole Egg yolk
- ☐ 0.5 cup Finely grated Parmesan cheese
- ☐ 0.25 tsp Freshly grated nutmeg
- ☐ 1.5 tsp Kosher salt
- ☐ 8 cups Water, for boiling potatoes and gnocchi
- ☐ 2 cups Argentine slow-simmered beef tomato sauce

US SUPERMARKET BRAND GUIDE

Russet Potatoes: Russet Burbank Potatoes
High starch and dry flesh ideal for light gnocchi dough. • 📍 Produce section.

All-Purpose Flour: King Arthur Unbleached All-Purpose Flour
Consistent protein content that absorbs moisture evenly without toughening the dough. • 📍 Baking aisle.

COOKING SEQUENCE & CHECKPOINTS

- 1

Boil & Rice Potatoes

⌚ 25 min

Boil skin-on potatoes in a large pot of water until tender. Peel warm and pass through a potato ricer.
✓ Checkpoint: Dry, fluffy potato snow.
- 2

Gentle Dough

⌚ 10 min

Sprinkle flour, egg yolk, kosher salt, and nutmeg over warm mash. Gently bring together without kneading.
✓ Checkpoint: Soft, delicate dough.
- 3

Roll & Shape

⌚ 15 min

Roll into 3/4-inch ropes, cut into cushions, and roll over a wooden gnocchi board to form ridges.
✓ Checkpoint: Grooved gnocchi pillows.
- 4

Flash Boil & Finish with Parmesan

⌚ 5 min

Drop into boiling salted water. As soon as they float (1 minute), transfer with a skimmer directly into warm tuco sauce and top generously with the 0.5 cup finely grated Parmesan cheese.
✓ Checkpoint: Floating tender gnocchi coated in red sauce and Parmesan.

🛡️ **FOOD SAFETY & INTERNAL TEMPERATURE: ≥165°F (74°C) SAFE INTERNAL COOKING AND SERVING TEMPERATURE (HOLD HOT AT ≥140°F / 60°C)**
USDA/FDA Food Safety Standard: Cook to a minimum internal temperature of 165°F (74°C) for microbiological safety. Hold cooked food hot at ≥140°F (60°C) prior to serving and refrigerate any leftovers to ≤40°F (4°C) within 2 hours to prevent bacterial spore growth.

👁️ **MASTER DONENESS CHECKPOINT:**
Gnocchi float to the water surface like tender clouds with delicate ridged indentations.

🔬 **WHY IT WORKS:**
Boiling Potatoes in Skins: Cooking whole skin-on potatoes prevents water intrusion, requiring far less flour to form tender, cloud-like dumplings.

⚠️ **TROUBLESHOOTING:**
Rubbery heavy gnocchi: Gently fold flour into warm mash; never knead like bread.