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Potato Gnocchi with Gorgonzola Cream Sauce

SERVES 2 TO 3 AS A MAIN DISH OR 4 TO 6 AS AN APPETIZER

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For the most accurate measurements, weigh the potatoes and flour. After processing, you may have slightly more than the 3 cups (16 ounces) of potatoes required for this recipe. Discard any extra or set it aside for another use. Adjust the consistency of the sauce with up to 2 tablespoons of gnocchi cooking water before adding the dumplings.

GNOCCHI

- 2 pounds russet potatoes**
- 1 large egg, lightly beaten**
- $\frac{3}{4}$ cup plus 1 tablespoon (4 ounces) all-purpose flour**
- 1 teaspoon plus 1 tablespoon salt**

SAUCE

- $\frac{3}{4}$ cup heavy cream**
 - $\frac{1}{4}$ cup dry white wine**
 - 4 ounces Gorgonzola cheese, crumbled (1 cup)**
 - 2 tablespoons fresh chives, minced**
- Salt and pepper**

1. FOR THE GNOCCHI: Adjust oven rack to middle position and heat oven to 450 degrees. Poke each potato 8 times with paring knife over entire surface. Microwave potatoes until slightly softened at ends, about 10 minutes, flipping potatoes halfway through cooking. Transfer potatoes directly to oven rack and bake until skewer glides easily through flesh and potatoes yield to gentle pressure, 18 to 20 minutes.

2. Holding each potato with potholder or kitchen towel, peel with paring knife. Process potatoes through ricer or food mill onto rimmed baking sheet. Gently spread potatoes into even layer and let cool for 5 minutes.

3. Transfer 3 cups (16 ounces) warm potatoes to bowl. Using fork, gently stir in egg until just combined. Sprinkle flour and 1 teaspoon salt over potato mixture. Using fork, gently combine until no pockets of dry flour remain. Press mixture into rough ball, transfer to lightly floured counter, and gently knead until smooth but slightly sticky, about 1 minute, lightly dusting counter with flour as needed to prevent sticking.

4. Line 2 rimmed baking sheets with parchment paper and dust liberally with flour. Cut dough into 8 pieces. Lightly dust counter with flour. Gently roll piece of dough into $\frac{1}{2}$ -inch-thick rope, dusting with flour to prevent sticking. Cut rope into $\frac{3}{4}$ -inch lengths. Holding fork with tines facing down in 1 hand, press each dough piece cut side down against tines with thumb of other hand to create indentation. Roll dough down tines to form ridges on sides. If dough sticks, dust thumb or fork with flour. Transfer formed gnocchi to sheets and repeat with remaining dough.

5. FOR THE SAUCE: Bring cream and wine to simmer in 12-inch skillet over medium-high heat. Whisking constantly, gradually add Gorgonzola, and cook until melted and sauce is thickened, 2 to 3 minutes. Stir in chives and season with salt and pepper to taste. Cover to keep warm.

6. Meanwhile, bring 4 quarts water to boil in large pot. Add remaining 1 tablespoon salt. Using parchment paper as sling, gently lower gnocchi from 1 sheet into water and cook until firm and just cooked through, about 90 seconds (gnocchi should float to surface after about 1 minute). Using slotted spoon, transfer cooked gnocchi to skillet with sauce. Repeat with remaining gnocchi. Gently toss gnocchi with sauce and serve.

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