

# Potato gnocchi

Meaux® Pommery® Mustard



*Moutarderie*  
**POMMERY®**



6 people



15 minutes



1 hr 05 minutes



Medium



Aperitif



Pommery® Mustard

## Recipe process

1. Wash the potatoes and place them unpeeled on a bed of damp coarse salt in the oven at 190°C for one hour. Prick and cook for longer if necessary.
2. Cut the potatoes in half and scoop out the flesh. Pass through a food mill and place in a saucepan with Meaux® Pommery® mustard.
3. Dry over the heat with a spatula. When the pulp separates well, add the butter.
4. Mix well and pour into a mixing bowl.
5. Add the beaten eggs, then the flour. Mix gently and adjust the seasoning.
6. Pour onto a work surface and form into a long sausage, 2 cm in diameter. Cut every 3 cm with a knife.
7. Roll into a ball between your hands, then mark the gnocchi by passing them over the back of a fork.
8. Bring some water seasoned with coarse salt to the boil and plunge the gnocchi into it.
9. When they have risen to the surface, drain them.
10. You can eat them with a knob of butter, crisp them up in a frying pan, or put them in the deep fryer.

## Ingredients

**1 kg** firm-fleshed potatoes (Bintje, agria, samba...)

**25 g** butter

**1 whole** egg

**1** egg yolk

**90 g** flour T5570 g

Meaux® Pommery® mustard

The qualities of Meaux® Pommery® Mustard have survived the centuries to be found on your table today, intact, as in the days of royal meals.

