

# Gnocchi

## Ingredients:

- 2 ½ cups whole milk
- ¾ tsp. salt
- 1/16 tsp. nutmeg
- 1 cup semolina flour
- 4 Tbsp. unsalted butter (divided)
- 1 large egg
- 1 1/2 oz. (1/3 cup shredded) Gruyere cheese
- 1 tsp. fresh rosemary
- 1/2 tsp. baking powder
- 2 Tbsp. Parmesan cheese

## Equipment:

- Sauce pan
- Whisk
- Cookie sheet
- 1/4 cup measuring cup
- Glass baking dish

<input checked="" type="checkbox"/>	Directions	Time (min)	Time
	Heat milk, salt, and nutmeg in a sauce pan until bubbles form at the edges	5	
	Slowly add semolina while whisking constantly	1	
	Reduce heat and stir with a spatula	4	
	Remove from heat and allow to cool		5
	Shred gruyere and grate parmesan	5	
	Stir 3 Tbsp. of butter and the egg into the batter until smooth	2	
	Stir in gruyere, rosemary, and baking powder	1	
	Moisten measuring cup. Scoop, form, and deposit gnocchi onto a baking sheet. Repeat to make a dozen.	6	
	Place in refrigerator		30
	Preheat oven to 400 degrees	20	
	Rub baking dish with 1 Tbsp. butter	1	
	Transfer gnocchi to baking dish in overlapping, shingled pattern	2	
	Sprinkle with parmesan	2	
	Bake until tops are golden brown	35	
	Remove from oven and let cool before serving	15	
	Total		1hr. 53 min