

Gnocchi Roman Style
(Gnocchi alla Romana)

INGREDIENTS:

Servings: 2 people

Egg yolk	1
Ground nutmeg	pinch
Milk	250 ml
Water	175 ml
Salt	pinch
Butter	2 tsp
Semolina	125 g
Freshly grated Parmesan cheese	1 tbs
Butter	for greasing

Servings: 4 people

Egg yolks	2
Ground nutmeg	pinch
Milk	500 ml
Water	350 ml
Salt	pinch
Butter	1 tbs
Semolina	250 g
Freshly grated Parmesan cheese	2 tbs
Butter	for greasing

Servings: 6 people

Egg yolks	3
Ground nutmeg	pinch
Milk	750 ml
Water	500 ml
Salt	pinch
Butter	2 tbs
Semolina	375 g
Freshly grated Parmesan cheese	3 tbs
Butter	for greasing

Servings: 8 people

Egg yolks	4
Ground nutmeg	pinch
Milk	1 L
Water	700 ml
Salt	pinch
Butter	2 tbs
Semolina	500 g
Freshly grated Parmesan cheese	60 ml
Butter	for greasing

Servings: 10 people

Egg yolks	5
Ground nutmeg	pinch
Milk	1 1/4 L
Water	1 L
Salt	pinch
Butter	3 tbs
Semolina	625 g
Freshly grated Parmesan cheese	75 ml
Butter	for greasing

Servings: 12 people

Egg yolks	6
Ground nutmeg	pinch
Milk	1 1/2 liters
Water	1 1/4 liters
Salt	pinch
Butter	3 tbs
Semolina	750 g
Freshly grated Parmesan cheese	90 ml
Butter	for greasing

TOOLS:

Bowl
Saucepan
Wooden spoon or whisk
Shallow tray
Baking pan
Spatula
Chef's knife
Cutting board
Cookie cutter (5 cm diameter)

PREPARATION:

Separate the eggs and reserve the yolks. Using a fork, beat the yolks, nutmeg, and grated Parmesan cheese. Bring the milk, water, salt, and butter to a boil in a saucepan over moderate heat. Reduce to a simmer. Slowly *pour in the semolina in a thin stream*, stirring with a wooden spoon or whisk. Cook, stirring, until the mixture is very thick. Remove the pan from the heat and add the egg yolk mixture. Mix well.

Wet a shallow tray and spread a 1 cm thick layer of the semolina. *Smooth the surface with a moistened spatula*. Cover and let cool for at least 2 hours, and up to 12.

Preheat the oven to 200° C.

Using a cookie cutter, or a glass, *cut the gnocchi into circles*. Grease a baking dish with butter. Arrange the circles in the dish so that they overlap slightly. Sprinkle with additional *grated Parmesan cheese* and bake for 20 minutes, or until golden brown. Serve when hot.