

KLUSKI

INGREDIENTS

7 ozs plain flour

3 ozs SR flour

1 tsp salt

1 egg

Approx 8 fl ozs cold water

METHOD

Put large pan salted water on to boil.

Sieve flour and salt into a bowl

Add the egg and water and mix well.

Spoon half the mixture, half a tablespoon at a time, into the boiling water.

When all the gnocchi are floating, remove with a slotted spoon and place in a dish to keep warm in oven.

Cook the rest of the mixture.

Serve instead of potatoes with Goulash or any meat stew.

OR: simply with plenty of chopped onion fried deep brown, grated Parmesan cheese and a dollop of soured cream!

