

## heute gibt es... colorful gnocchi



### **Ingredients**(Per 3-4 people, a total of 500g potatoes)

#### **Per color:**

- 100g floury potatoes
- 50g Mehl
- 10g Hartweizengrieß
- Salt

#### **In addition, for each color:**

- Green gnocchi: 50g fresh spinach
- orange Gnocchi: 1 medium carrots
- purple gnocchi: 100g fresh beetroot, alternatively, is already cooked (vacuumed)
- red Gnocchi: 1 tablespoon tomato puree

### **Preparation:**

1. The unpeeled potatoes boiling in a pot of water at all. Then peel still hot and then directly through the ricer.
2. the ingredients for the different colors are parallel nor Cook stated during the potatoes prepared:

#### **Violet:**

Peel the beetroot - Using this it is best gloves - and cook in a pot with lightly salted water. If this is soft, puree with a hand blender.

Do you use already pre-cooked beetroot, you can mash them directly.

#### **Orange:**

Peel the carrots and cook until soft in a pot with lightly salted and then puree.

#### **Green:**

Clean the spinach leaves, wash and blanch in boiling water briefly (for about 2 minutes in the water boil). the spinach for quenching in a bowl of ice water, then squeeze out the liquid with your hands and puree the end with a hand blender.

**Danger:** Thus the vegetable retains its original color, all vegetables must be cooked in separate pots.

3. Now add 1 tablespoon of the prepared vegetables and the tomato purée, pressed to each 100g potatoes, 50g flour 10g semolina and salt, knead well, so that the dough gets a uniform color and taste if necessary even with salt. Should be sticky, adding more flour to the dough. For the white version simply knead the basic ingredients without to add an additional color

component.



4. The dough corresponding manner in [Grundrezept der Gnocchi](#) shape and the molded Gnocchi then cook.



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