

THE BEST ROMAN-STYLE BAKED SEMOLINA GNOCCHI RECIPE

Serves: 4 | **Prep Time:** 20 Min | **Cook Time:** 25 Min | **Difficulty:** Medium



INGREDIENTS

- 8 ounces (250 g) of semolina flour
- 1 quart (1 liter) of whole milk
- 2 large egg yolks
- 3 ounces (90 g) of grated Parmigiano Reggiano cheese
- 1 ounce (30 g) of salted butter
- Salt to taste

NOTES

These Taste Best When Very Hot!!

DIRECTIONS

1. Preheat oven to 400° F
2. Heavily butter the baking dish and set aside.
3. Pour the milk into a saucepan and heat it to “almost” boiling.
4. Add a pinch of salt to the milk.
5. Pour in the semolina flour, stirring continuously with a whisk.
6. Cook for 15 minutes over low heat, stirring continuously with a wooden spoon or non-metal spatula.
7. Pour the mixture into a bowl to cool.
8. Add 2 ounces of the cheese and the egg yolks and mix carefully.
9. Pour the mixture onto a baking sheet or parchment paper and spread it out with a slightly wet spatula, until it is about 1/2 inch thick.
10. Let it cool.
11. Cut the gnocchi into circles with a 2 inch diameter round pastry cutter.
12. Knead the scraps together and cut out more discs until the ingredients are finished.
13. Arrange the gnocchi in the buttered baking dish, laying them flat and overlapping each row slightly.
14. Sprinkle the top with the remaining ounce of cheese.
15. Place the baking dish in the preheated oven for about 20 minutes or until they are well browned. After 20 minutes, if you want the gnocchi more browned, turn on your broiler and watch closely for 5 minutes making sure it doesn't burn.