

[Your Name]  
[Your Address]  
[City, State, Zip Code]  
[Email Address]  
[Date]

Dear [Recipient's Name],

I hope this letter finds you well. I wanted to share with you a delightful gnocchi recipe that I recently tried and absolutely loved! It's simple and delicious, perfect for a cozy dinner.

**\*\*Homemade Gnocchi Recipe\*\***

**\*\*Ingredients:\*\***

- 2 lbs russet potatoes
- 1 1/2 cups all-purpose flour (plus extra for dusting)
- 1 large egg
- 1 teaspoon salt

**\*\*Instructions:\*\***

1. Boil the potatoes in their skins until fork-tender. Drain and let cool, then peel.
2. Pass the potatoes through a ricer or mash until smooth.
3. On a floured surface, create a well with the mashed potatoes. Add the flour, egg, and salt.
4. Gently mix until a dough forms. Do not overwork.
5. Divide the dough into sections and roll each into ropes about 1/2 inch thick. Cut into 1-inch pieces.
6. Roll each piece over the back of a fork to create ridges (optional).
7. Bring a pot of salted water to a boil. Cook the gnocchi in batches until they float to the surface, about 2-3 minutes.
8. Remove with a slotted spoon and serve with your favorite sauce.

I hope you enjoy making this gnocchi as much as I did! Let me know how it turns out.

Warm regards,

[Your Name]