

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

[Recipient's Name]
[Recipient's Address]
[City, State, Zip Code]

Dear [Recipient's Name],

I hope this letter finds you well. I wanted to share with you a simple yet delightful recipe for preparing gnocchi. Below, you will find a step-by-step outline that can guide you through the process.

****Ingredients:****

- 2 pounds of potatoes (Russet or Yukon Gold)
- 1 to 1.5 cups of all-purpose flour
- 1 large egg
- 1 teaspoon of salt
- Extra flour for dusting

****Preparation Steps:****

1. ****Cook the Potatoes:****

- Boil the potatoes in salted water until tender, about 30-40 minutes.
- Drain and allow them to cool slightly before peeling.

2. ****Mash the Potatoes:****

- Use a potato ricer or masher to mash the potatoes until smooth.
- Spread the mashed potatoes on a clean work surface to cool completely.

3. ****Make the Dough:****

- Once cooled, create a well in the center of the potatoes.
- Add the egg and salt into the well.
- Gradually incorporate the flour, starting from the edges of the well,

until a dough forms.

4. ****Knead the Dough:****

- Gently knead the dough on a floured surface until smooth. Be cautious not to overwork it.

5. ****Shape the Gnocchi:****

- Divide the dough into smaller portions.
- Roll each portion into a long rope about 3/4 inch thick.
- Cut the rope into 1-inch pieces and use a fork to create ridges.

6. ****Cook the Gnocchi:****

- Bring a large pot of salted water to a boil.
- Drop the gnocchi into the boiling water. Once they float to the surface, cook for an additional minute.
- Remove with a slotted spoon and set aside.

7. ****Serve:****

- Toss the gnocchi with your favorite sauce, such as marinara or brown butter sage, and serve hot.

I hope this outline helps you in your cooking adventure! Enjoy your homemade gnocchi.

Warm regards,
[Your Name]