



Kopytka

From the kitchen of Renata

A simple, traditional Polish recipe similar to Italian gnocchi.

Dumplings/Kopytka

5 potatoes, boiled, cooled, and smashed

1 egg

2 cups of flour

1/2 ts salt

Topping

Crumbled bacon, or

Lightly fried onions, or

Chives in butter, or

Creamy mushroom sauce

Peel and boil potatoes; cool them.

Smash them with fork or any other tool.

Place on hard surface (ex. kitchen counter). Add one egg and salt; mix. Slowly keep adding flour and keep mixing by hand, forming a dough that's not too wet and not too dry. Sprinkle some flour on the working surface to avoid sticking.

Knead the dough until it is smooth and pliable.

Form a snake about 1 inch thick. Cut the rolled dough diagonally into about 1 inch pieces.

In the meantime:

Boil water in large pot with 1TB of salt.

When the water boils, add the dough pieces (kopytka).

Do not overcrowd the pot.

Boil about 5 minutes until the pieces come to the surface floating.

Remove dumplings from the pot with a slotted spoon and serve hot with one of your favorite toppings.