

## Gnocchi Gratin with Gorgonzola Dolce

**4-6 SERVINGS** We take potato dumplings to the next level by bathing them in cream, studding them with Gorgonzola dolce—a sweeter, milder variety of blue cheese—and topping them with crisp breadcrumbs.

**1 lb. russet potatoes**  
**1 large egg**  
**1 large egg yolk**  
**6 oz. Parmesan, finely grated, divided**  
**1 cup all-purpose flour plus more**  
**1 tsp. kosher salt plus more**  
**½ tsp. freshly grated nutmeg**  
**1 cup heavy cream**  
**1 sprig rosemary**  
**1 ¼"-thick slice fresh ginger**  
**2 Tbsp. (½ stick) unsalted butter, room temperature, divided**  
**3 Tbsp. fine dried breadcrumbs**  
**4 oz. Gorgonzola dolce or other mild blue cheese**

**SPECIAL EQUIPMENT:** A 1½-qt. baking dish or gratin dish; a ricer

Place potatoes in a large pot. Add water to cover by 1"; bring to a boil, reduce heat to medium, and simmer until tender, 25–30 minutes. Drain; set aside and let cool slightly.

Peel potatoes. Pass through ricer or a food mill or sieve, into a large bowl. Whisk egg and egg yolk in a small bowl to blend. Add egg mixture, ½ cup Parmesan, 1 cup flour, 1 tsp. salt, and nutmeg to potatoes. Using your hands, gently mix to form a soft but not sticky dough. Transfer dough to a floured surface. Gather into a ball, then divide into 4 pieces.

Line a rimmed baking sheet with parchment paper; dust with flour. Working with 1 piece at a time (keep other

pieces covered with a damp kitchen towel), roll dough into a 24"-long rope. Cut crosswise into 1" pieces. Working with 1 piece at a time, press lightly on gnocchi with the back of the tines of a fork and gently roll gnocchi to create ridges on 1 side. Place on prepared baking sheet and lightly dust with flour.

**DO AHEAD:** Can be made 4 hours ahead. Cover and chill. Cover and chill remaining grated cheese.

Bring cream, rosemary, and ginger to a boil in a small saucepan. Remove from heat; cover and let steep for 30 minutes. Set aside.

Preheat oven to 375°. Bring a large pot of salted water

to a boil. Working in batches of about 12 at a time, cook gnocchi until they float to the surface, 2–3 minutes. Using a slotted spoon, transfer gnocchi to a baking dish coated with 1 Tbsp. butter.

Mix 3 Tbsp. Parmesan, remaining 1 Tbsp. butter, and breadcrumbs in a small bowl. Strain reserved cream mixture into dish all over gnocchi. Break off small pieces of Gorgonzola;

scatter over. Sprinkle the remaining Parmesan over, then the breadcrumb mixture.

Bake until the filling is bubbling and the topping is browned, 25–30 minutes.

