**Potato Gnocchi with Poppy Seeds**

Ingredients: 

800g Potatoes

2 egg yolks 

120g flour

120g semolina

½ teaspoon of salt

*Method:*

1. Boil the potatoes, peel them and grate them into tje bowl.







1. Add the egg yolks, course flour and semolina to the potatoes (the dough should be pliable and should not stick) 



1. Form 2 long rolls from the dough and cut them into small pieces.



1. Cook the pieces in boiling water for about 3-5 minutes.





1. Then serve into a plate and sprinkle with sugar, ground poppy seeds and put a small amount of butter on top.



1. You are done, enjoy your meal!

