Gnocchi alla Romana

From Mario Batali.

We were in Rome for a vacation, our last couple’s vacation before Daniel came. We went on a food tour of Rome and met a New Yorker food critic living in Rome. She gave us a list of small hard-to-find restaurants that we must visit. In one such restaurant in a narrow alley, I tried for the first time this dish. I was hooked right away. Back home I searched for it and I found this recipe from Mario Batali. It works very well. It is one of those very reach dishes that tastes "light".

Ingredients:

- 3 cups (2 lb + 1 1/2 oz) of whole milk
- 1 teaspoon of salt
- 6 tablespoons of butter plus 2 tablespoons
- 1 cup (5 1/2 oz) of semolina
- 1/2 cup (2 oz) of grated Parmigianno-Reggiano plus 1/2 cup (2 oz)
- 4 egg yolks

Procedure:

1. Prepare Surface
   - Clean an area in a countertop or use a baking sheet.
   - Spray with cooking spray.

2. Cook Gnocchi
   - In a large non-reactive saucepan heat up the milk, butter and salt.
   - Add semolina in a steady thin stream while whisking vigorously with a wire whisk.
   - As the mixture thicken, switch to a flat wooden spoon.
   - Cook until mixture is thickened and starts loosening from the bottom of the pan.

3. Incorporate Yolks and Parmesan
   - Remove from heat.
   - Incorporate egg yolks mixing vigorously.
   - Incorporate 1/2 cup of grated parmesan.
   - Pour on prepared surface and spread to 1/2 inch thickness.
   - Allow to cool.

4. Baking the Gnocchi
   - Preheat the oven to 425 F.
   - Grease a baking dish with butter.
   - Cut the Gnocchi into small squares.
   - Arrange the squares on the baking dish.
   - Sprinkle with the remaining 1/2 cup of parmesan cheese.
   - Bake until the top is lightly brown.
   - Serve immediately.