

GNOCCHI, GNOCCHI



Potato Gnocchi

- 2 lg gold potatoes, boiled in skin
 - 1 egg
 - 1 ½-2 cups AP flour
 - S&P
 - Semolina bench flour
1. Peel skin off potatoes while still hot, then mash, lightly!
 2. Add egg into mashed potatoes, add S&P then flour.
 3. Stir until mixture starts to come together, add water if too dry/add more flour if necessary.
 4. Knead with hands until lump free. DO NOT OVER WORK!
 5. Flatten into rectangle about 3" thick, then let rest for a few minutes.
 6. When ready cut into 4 pieces. Roll pieces into ropes about the thickness of your thumb. Use as much flour on table and hands as is necessary to keep gnocchi from sticking.
 7. Cut each rope into 1" pieces, then roll cut side on gnocchi board or a fork.
 8. Repeat until all are made, place on a floured, paper lined pan so they do not stick, until ready to cook.

Pumpkin Ricotta Gnocchi

- ½ cup pumpkin puree
 - ½ cup ricotta
 - ½ cup parmesan cheese
 - 1 egg
 - S&P
 - Pinch homemade pumpkin pie spice
 - 1 ½-2 cups AP flour
 - Semolina bench flour
1. In a large bowl combine ricotta, parmesan, pumpkin, egg, spices, S&P.
 2. Add ¾ of the flour and mix with a wooden spoon until mixture starts to come together, add remaining flour if necessary/add water if dry, then knead with hands until lump free. DO NOT OVER WORK!
 3. Follow procedure from above.

Cooking

1. Carefully place gnocchi into boiling salted water, stir gently, do not over-load pot, work in batches, bring water back to boil between each batch [refrigerate or freeze what you do not cook immediately].
2. Cook for about 3-4 mins, remove from pot with slotted spoon or skimmer.
3. Toss warm Pumpkin Gnocchi with Sage Pesto; Potato Gnocchi with Truffle Butter. **ENJOY!!**

Herb Pesto Cream

- Fresh herbs
 - 2-3 cloves peeled garlic
 - 2 oz nuts
 - Fresh ground pepper
 - 2 oz parmesan cheese
 - 2 tbsp extra virgin olive oil
 - 2 oz heavy cream for sauce
1. In a mortar & pestle combine sage, spinach, garlic, nuts, pepper, and grind to a paste.
 2. Work in batches if necessary. Then mix in parmesan and olive oil.
 3. Transfer to a stainless-steel bowl, set aside
 4. When ready, toss hot cooked gnocchi with pesto and heavy cream.

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