

World's Largest Virtual Cooking Class in Support of Daily Bread Food Bank

The Menu:

- Homemade Gnocchi with Tomato Sauce

Ingredients List for 4 Portions:

- Salt and Pepper
- Extra-Virgin Olive Oil
- 2 lb. russet potatoes (5-6 medium)
- 2 eggs (may omit for vegan)
- 2 1/2 cups all-purpose flour (plus extra for dusting) (may substitute with GF flour)
- 1 can crushed plum tomatoes (good quality / San Marzano is preferred)
- 2 cloves garlic
- 1/2 bunch basil
- Parmesan, grated for garnish

Kitchen Tools Needed:

- 2-3 small to medium bowls
- Silicon spatula
- Wooden spoon
- Serving spoon
- Cutting board and knife
- Measuring Cups
- Medium pot for potatoes
- Large pot with lid to cook gnocchi
- Strainer (handheld or colander)
- Potato ricer or box grater

What to Prepare in Advance:

- Any questions you may have in regard to ingredient substitutes/timing, etc. – please email us.
- Pre-measure all ingredients according to the recipe.
- **Wash and boil potatoes 30-60 minutes before the start of the class.**
- Wash and pick basil leaves from stems.
- Peel garlic.

Class Flow – We will Prepare the Meal in this Order:

1. Prepare the tomato sauce.
2. Prepare the gnocchi.
3. Cook the gnocchi and serve with the tomato sauce.
4. Buon appetito!

Potato Gnocchi

Serves 4

Ingredients

- 2 lbs russet potatoes
- 2 tbsp olive oil
- 2 eggs
- 2 ½ cups flour
- Pinch of salt

Directions

1. Place potatoes in large stockpot. Add water and cover by 2 inches.
2. Bring to a boil and cook until potatoes are tender, about 40 minutes. Drain.
3. When cool enough to handle, peel and mash potatoes using a potato ricer or cheese grater
4. Set aside on a baking sheet until cooled.
5. On a cool, work surface, gather potatoes into a mound, forming a well in the centre.
6. In a small bowl, stir together eggs, 2 teaspoons salt. Pour mixture into well.
7. Using both hands, work potatoes and egg mixture together, gradually adding 2 cups of flour.
8. Scrape dough from work surface with a knife as necessary.
9. This process should not take more than 10 minutes.
10. The longer the dough is worked, the more flour it will require and the heavier the dough will become.
11. Dust hands, dough, and work surface lightly with some of the remaining 1 cup flour
12. Cut dough into 6 equal portions. Using both hands, roll each piece of dough into a rope 1/2-inch thick.
13. Continue dusting as long as dough feels sticky. Slice ropes at 1/2-inch intervals.
14. Indent each piece with thumb, the tines of a fork, or the back of a semicircular grater to produce a ribbed effect



Classic Tomato Sauce

Ingredients

- 1 can crushed plum tomatoes
- 2 garlic cloves, minced
- ½ bunch basil
- 2 tbsp extra virgin olive oil
- Salt and pepper to taste



Directions

1. Heat a medium sized sauce pot on medium heat and add olive oil
2. Add minced garlic, sauté for 1 minute, then add crushed plum tomatoes and basil
3. Bring to a boil and let simmer on medium-low heat for 20-30 minutes
4. Taste and season with salt and pepper