



# GLORIOSO'S APPETITO

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Cucina | Eventi | Scuola

## MAKING HOMEMADE PASTA: POTATO GNOCCHI



#gloriososmarket

## **Tools You Will Need:**

- spider or slotted spoon
- medium pot
- saute pan
- gnocchi board
- mixing bowl
- potato ricer
- chefs knife

## **Please Prep the Following Items Before Class Starts**

- Premeasure all ingredients
- Have all cookware and tools ready
- Bake Potato and keep warm for start of class



## **Potato Gnocchi**

Yield: 2 portions

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*1 large Russet potato (around 13 oz)*

*2 egg yolks*

*3 oz ricotta cheese*

*salt*

*¾ C AP flour*

*AP flour, as needed, for dusting*

*butter, as needed, if desired*

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1. Preheat the oven to 350 degrees. Bake the potato in the oven until very knife tender. Allow to cool slightly
2. Cut the potato in half and scoop out the flesh into a potato ricer. Reserve the potato skins for another use
3. Rice the potato into a bowl or onto your bench
4. Make a well in the center, and add the egg yolks, ricotta, and salt. Mix together.
5. Add the flour slowly, until the dough just holds together. It will still be sticky. Depending on how large your potato is, you may need more or less flour. Do not knead the dough, fold it over and allow the flour to absorb.
6. On a well floured bench, roll the gnocchi dough until a little larger than finger width. Using a bench scraper, slice off little pieces
7. Using a gnocchi board, roll each gnocchi
8. Boil for 4 minutes or until done
9. If desired, brown in butter in a saute pan on high heat after boiling



## **Sage Brown Butter Sauce**

Yield: sauce for 12 Mushroom Ricotta Ravioli

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*4 oz butter*

*1 oz sage*

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1. Heat saute pan and add butter.
2. Cook butter until golden brown and nutty.
3. Add sage and cook for 1 minute.

