



GLORIOSO'S APPETITO

Cucina | Eventi | Scuola

MAKING HOMEMADE PASTA: ROMAN GNOCCHI



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Tools You Will Need:

- sauce pot
- wisk
- wooden spoon
- spider or slotted spoon
- quarter sheet pan
- parchment paper
- chefs knife
- medium glass baking dish

Please Prep the Following Items Before Class Starts

- Premeasure all ingredients
- Have all cookware and tools ready



Semolina Gnocchi

Yield: 3 portions

2 C milk

½ C semolina flour

5 T butter, divided

½ C + 2 T parmesan cheese

1 egg yolk

1. Heat the milk on high heat. When just at a boil, add the semolina flour slowly, stirring as you go.
2. Stir the mixture on medium high heat for 10-15 minutes, until the mixture stays put when you turn your spoon upside down
3. Take off the heat and add 3 T of butter and ½ C parmesan cheese. Mix thoroughly
4. Add the egg yolk, taking care that the mixture is cool enough that it wont curdle
5. Using wet hands or a wet spatula, spread the mixture on a parchment lined sheetpan
6. Allow to set
7. Once set, slice into squares, or using a cookie cutter, cut into shapes. Arrange the shapes, overlapping them slightly, in a baking dish or pan
8. Melt the remaining 2 T of butter and pour over the gnocchi. Sprinkle on the remaining 2 T of parmesan cheese
9. Bake at 450 for 15 minutes. If the top is not brown, broil for an additional 2 minutes




Alternate Method of Finishing

Ingredients needed

*1 jar Glorioso's Meatless Marinara Sauce
your choice of 2 cooked sausages sliced into medallions*



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