



Chef Anthony's Homemade Gnocchi shopping ingredients.

Preparing for two

For the Gnocchi

400 g or 12.5 oz Potato (Yukon gold, King Edward Potatoes or similar, dry potato with starch, mealy potatoes like russets - well washed.). Boiled for around 40 minutes - depend on potatoes size. (Check with a toothpick the cooking point - to be soft) and keep warm ready for the cooking class.

110 g all-purpose flour or 3.5oz. Keep a bowl of flour handy to use during the cooking class.

1-egg yolk, keep in a little bowl.

50 g or 1.75 oz (1/2 Cup) grated Parmigiano cheese.

1 pinch of Nutmeg

1 pinch of black pepper

2 g of salt or 1 teaspoon

Utensils

Large chopping board or flat working table

Microplane grater, potato masher or a big fork

Some little trays and plates to hold the food.

Knife

Large pot with boiling water and salt to be ready during the class

Skimmer to remove the gnocchi after boiling.



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For the San Marzano Tomato Sauce.

1 Can of San Marzano Tomatoes 400g - crushed.
30 g of Extra Virgin Olive Oil
30 g of Grated Parmigiano or Grana Padano cheese
2 Cloves of garlic, crushed
4 leaves of fresh basil leaves
more grated Parmigiano or Grana Padano cheese by taste
Salt, ground fresh pepper

Utensils: 1 kitchen mixing spoon, 1 sauté pan around 9 inch 30 cm.

DIRECTIONS.

Boil the potatoes for 40 minutes, check the cooking point with a toothpick and keep warm. (Cover with a rag for the cooking class).

Starting the class, we peel from the skin. Pass through a potato ricer or masher or press with a fork while still warm - try not to overwork the potato, keeping it as light as possible. Add the flour and the egg yolk, season with salt and pepper and nutmeg, gently mix with the fingers, and then combine into a dough.

Roll into sausage shapes around 2cm thick. Cut into 2cm short pillow-shaped gnocchi and store on greaseproof (or baking) paper in the fridge until ready to cook.

For the tomato sauce: in a saucepan heat the extra virgin olive oil and add 2 crushed garlic cloves. Sauté gently without burn or roast the garlic then add the crushed San Marzano tomatoes. Stir with a food kitchen spoon and crush more if needed. Add salt and pepper. Cook in medium heat for around 10 minutes. Add the basil leaves, taste and adjust the seasoning if needed.

Put the gnocchi in the pot with salted boiling water; keep cooking until the gnocchi over float, remove with a spider (skimmer) and transfer into the sauté pan, where you toast with the San Marzano tomato sauce. Add some grated Parmigiano/Grana Padano cheese and toast well.

Serve in the plate with fresh black pepper more grated cheese and a leave of basil.

Enjoy with your colleagues with a glass of wine.

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