



Welcome to the King Arthur Baking School's Virtual Gnocchi class. In this 90-minute class, we'll guide you through the process of making potato gnocchi and a fresh tomato sauce. Below you'll find a list of ingredients and equipment to have on hand, and ready to go, before class begins. Any prep work to be done before class is highlighted in yellow. We look forward to baking with you!

INGREDIENTS (total amount needed for the class)

Potatoes, preferably Russet: 454 grams raw weight (1 pound, about two medium sized) baked and skins removed.

Italian Style, Pastry, or All-Purpose flour: 120 grams (1 cup)

Parmigiano-Reggiano cheese, freshly grated: 28 grams (1/4 cup)

Egg yolks: 2

Salt: 2 teaspoon

Tomatoes: 454 grams (2 cups) canned, diced

Green olives: 90 grams (1/2 cup), sliced

Basil, fresh: 2 tablespoons + more for garnish

Garlic: 2 cloves

Fresh mozzarella: 114 grams (4 oz), but into 1/4" cubes

Olive oil: 25 grams (2 tablespoons)

Ground black pepper: to taste

Nutmeg: to taste

EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Mixing bowls (2 medium)

Mixing spoon or spatula (or plastic bowl scraper)

Fork (2)

Gnocchi Board (optional)

Large pot for boiling water (4+ quarts)

Cutting board

Chef knife

Frying pan



Colander, strainer, or spider

Potato Ricer or food mill (optional)

Cheese grater

Plastic wrap

Bench Scraper

Bowl Scraper