



Gnocchi

Below you'll find a list of ingredients and equipment needed for your class. To ensure efficiency during class, please have all ingredients on hand before class begins. **Any prep work to be done before class is highlighted in yellow.**

All recipes used in class will be attached in your confirmation email. Please scroll past the equipment list for the recipes.

If you have any questions or concerns email us, bakingeducation@kingarthurbaking.com. All Zoom links are sent out on the day of class. If you have not received the link 1 hour before your class begins, please contact us at the email above.

INGREDIENTS *(total amount needed for the class)*

- King Arthur Unbleached All-Purpose Flour: 120g (1 cup)
- Salt: 2 teaspoon
- Parmigiano-Reggiano cheese, freshly grated: 28g (¼ cup)
- Eggs: 2 large (yolks only)
- Potatoes, preferably Russet: 454g raw weight (1 pound, about two medium sized) baked and skins removed.
- Tomatoes: 454g (2 cups) canned, diced
- Green olives: 90g (½ cup), sliced
- Basil, fresh: 2 tablespoons + more for garnish
- Garlic: 2 cloves
- Fresh mozzarella: 114g (4 oz), cut into ¼" cubes
- Olive oil: 25g (2 tablespoons)
- Ground black pepper: to taste
- Nutmeg: to taste

EQUIPMENT

- Scale (preferred) or measuring cup set
- Measuring spoons
- Mixing bowls: assorted sizes
- Plastic bowl scraper
- Gnocchi Board (optional)
- Large pot for boiling water (4+ quarts)
- Knife
- Frying pan
- Colander, strainer, or spider
- Potato Ricer or potato masher
- Cheese grater
- Plastic wrap

Gnocchi di Patate

YIELD: 4 TO 8 SERVINGS

INGREDIENTS

- 454g (1 pound, about two medium-sized) baking potatoes, preferably Russet
 - 120g (1 cup) King Arthur Unbleached All-Purpose Flour
 - 28g (¼ cup) Parmigiano-Reggiano cheese, freshly grated
 - 2 egg yolks
 - ½ teaspoon salt
 - fresh grated nutmeg, to taste
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DIRECTIONS

1. Bake the potatoes in a 425°F oven for 45-60 minutes, or until soft. The weight given in the recipe is with skins on, prior to baking. The amount after baking will vary slightly. While warm, press the potato flesh through a ricer or use a potato masher.
2. Spread the potatoes in a mound on a work surface, and create a well in the center. Put the cheese, eggs, salt and nutmeg in the well, and sift about ¾ of the flour on top. Using two fingers or a fork, pull the potato and flour into the center and mix with the cheese and the eggs. Stop as soon as the potato has absorbed all of the ingredients and comes together in a smooth ball. Adjust texture with remaining flour only if needed.
3. Cover with plastic wrap and allow to rest at room temperature for 30 minutes.
4. Sprinkle your hands with a bit of flour. Taking a small portion of dough in your hands, roll out the mixture using your palms and form a cylinder the length and thickness of a finger. Cut into ¾" pieces and then roll each piece along the tines of a fork to lightly indent (this helps "trap" the sauce). Repeat with the remaining dough. Place the gnocchi on a tray or plate, dusted with flour. Cover lightly and chill until ready to cook. Bring a large pot of salted water to a boil. Reduce the heat to maintain a slow boil. Add the gnocchi and cook until they float, then continue to cook one more minute. Use a slotted spoon to drain and then serve as desired.

Pizzaiolo Sauce

YIELD: 8 SERVINGS

INGREDIENTS

- 25g (2 tablespoons) olive oil
 - 2 cloves garlic, slivered
 - 454g (2 cups) diced tomatoes, canned
 - 90g (1/2 cup) green olives, such as picholine, sliced
 - 1 recipe cooked potato gnocchi
 - 114g (4 ounces) fresh mozzarella, cut into 1/4" cubes
 - 2 tablespoons fresh basil leaves, torn in small pieces
 - Salt and freshly ground black pepper to taste
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DIRECTIONS

1. Place the olive oil in a large saute pan, over medium heat. Add the slivered garlic and cook until the garlic just begins to take on color. Add the tomatoes and their juices and cook over low heat for about 10 minutes. Add the olives and just warm through.
2. Carefully add the cooked gnocchi to the saute pan, tossing gently, until the sauce is bubbling.
3. Add the mozzarella and basil, season with salt and pepper. Portion into bowls and serve immediately.