

Online Gnocchi Workshop

Presented by Antonella Floyd

In this cook-along workshop you will learn how to prepare your own silky perfect potato Gnocchi from scratch. We will mix, roll, and cook a tasty dish of Gnocchi with creamy Boscaiola sauce.

A digital document containing full recipes and notes will be sent to all participants on the day of the class.

Please source the ingredients and equipment before the start of your class. The recipe serves 4, so please adjust quantities if required...

INGREDIENTS FOR GNOCCHI

- 800g large red potatoes (eg, Pontiac or Desiree)
- Plain flour (approx. 280g)
- 1 egg
- Salt & pepper

INGREDIENTS FOR BOSCAIOLA SAUCE

- 2 tablespoons olive oil (or 30g butter)
- 200g smoked bacon (pancetta or bacon), sliced
- 250g mushrooms, sliced
- 1 bulb garlic
- 1 tablespoon dried sliced porcini (optional)
- ½ cup white wine
- 250g mascarpone cream
- 2 tablespoons parmesan cheese
- 1 tablespoon parsley, chopped
- Salt and cracked pepper

EQUIPMENT

Basic kitchen utensils and mixing bowls, including:

- Chopping board and knife
- Measuring cups and spoons
- A large saucepan (to boil potatoes)
- Potato ricer or sieve
- Gnocchi board (or a fork will do)
- A large flat tray
- A large pot (to boil gnocchi)
- Frypan and wooden spoon
- Clean tea towel (to cover dough)
- Serving bowl/plates

BEFORE THE CLASS

- Set up your device or laptop in a safe, sturdy position where you can see it with hands free
- Clear a clean working area and make sure your equipment and ingredients are close to hand
- Check your email for Zoom login details before the start of the class, and be ready to join waiting room up to 5 minutes before start time
- You can access Zoom via your browser, but for best results, we recommend you download the Zoom app to your device

Enjoy your class!