

# Online Gnocchi Workshop

**Presented by Antonella Floyd**

In this cook-along workshop you will learn how to prepare your own batch of perfect pasta from scratch. We will make the dough, roll, cut and cook a tasty dish of spaghetti with a richly delicious Napoletana 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

- 400g all purpose flour of your choice
- 4 x 59g eggs
- olive oil
- salt and pepper
- extra 1 cup flour for kneading
- 4 garlic cloves
- 1 can diced tomatoes
- 800g tomato passata
- ½ cup grated parmesan
- Fresh basil
- Dried chilli flakes (optional)
- 6-8 Italian sausages (optional)

## EQUIPMENT

Basic kitchen utensils and mixing bowls, including:

- Chopping board and knife
- Measuring cups and spoons
- Small mixing bowl + fork
- Pasta machine
- A tray for pasta
- Knife or scraper
- Cling wrap
- Large pot (for boiling pasta)
- Colander
- Large frying pan
- Wooden spoon
- Serving bowls/plates for pasta

## 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!***