

# Ricotta Gnocchi alla Sorentina

## Ricotta Gnocchi

A	16	oz	Whole Milk Ricotta ( See Note 1)
B	2	oz	Whole Egg (one extra-large)
C	1	oz	Pecorino Romano Cheese
D	0.2	oz	Fine Sea Salt
E	8	oz	Italian “00” Flour (See Note 2)

## San Marzano Tomato Sauce

F	3	oz	Extra Virgin Olive Oil
G	0.5	oz	Garlic Cloves (about four)
H	28	oz	San Marzano Tomato (See Note 3)
I	12	oz	Dry White Wine (See Note 4)
-	TT	-	Sea Salt (See Note 5)
-	TT	-	Ground Black Pepper (See Note 5)
J	0.25	oz	Fresh Basil

## Toppings

K	4	oz	Parmigiano Reggiano or Pecorino Romano (grated)
L	16	oz	Fresh Mozzarella

**Equipment Needed:** \* required \*\* may be required

- Kitchen Scale\*\* (only if no curbside pickup)
- Various sized bowls \*
- Bench Scraper
- Sheet pan or Cookie Sheet\*
- Parchment Paper, Wax Paper or Foil\*
- Chef Knife\*
- Cutting Board\*
- Wood Gnocchi Board, Sushi Mat or Fork
- Medium Saucepan or Stock Pot \*
- Slotted Spoon or Spider\*
- Medium – Large Sauté Pan\*
- Large Metal or Wooden Spoon\*
- Casserole Dish or Heat Proof Serving Bowls\*
- Dusting Flour\*\* (only if no curbside pickup)
- Semolina Flour\*\* (only if no curbside pickup)

**All ingredients are measured by weight, which is more accurate and consistent than any other form of measuring.**

**A simple kitchen scale is required if you did not order curbside pickup of pre-measured ingredients.**

## Notes:

**If you did not order curbside pickup, please have all ingredients measured and ready before class.**

1. Whole Milk Ricotta should be drained of any excess whey. Ricotta Impastata works best.
2. Italian “00” Flour is best, a suitable substitute is King Arthur All-Purpose Flour.
3. San Marzano Tomatoes should be whole peeled, certified D.O.P, (Cento or Pastene brands work well)
4. White wine should be dry and unoaked, Pinot Grigio or Orvieto works best.
5. “TT” = To Taste

**Recorded Zoom Video will be available 24hrs after the live class. You may access the video and recipe for up to one year from the date of purchase. You MUST be logged in to view the video. See your confirmation email or order history for link.**