



GNOCCHI

LIVE COOKING CLASS

ZOOM MEETING

EXPERIENCE

IMPORTANT Information

Join the Zoom Meeting on your computer:

We highly recommend that you use a laptop as opposed to a tablet or mobile phone.

How to get the most of this class:

- Read and **familiarize yourself** with the recipes, the mise en place, and the workflow.
- Have all the required **equipment ready**.
- **Measure and organize** the ingredients according to the pictures below, as it will help you stay on top of the live cooking class.
- All the protein should be out of the fridge at least 5 minutes before the class starts, except for the seafood.

MISE EN PLACE

BEFORE CLASS

EQUIPMENT

IMPORTANT POINT

- 1 hour before the class starts: **Bake the potatoes** in their skins in the oven preheated at 220°C for about 1 hour until the skin is dry and the flesh is tender (make sure to turn at least once).



- Pastry card (optional. You can use a table knife to cut the gnocchi dough.)
- Mouli (or ricer, or potato masher)
- Mixing Bowl
- Gnocchi board (optional, you can use a fork instead)
- Tea towel or oven mitt
- Spatula
- Table Spoon to scoop the potato flesh out



- Large saucepan filled with water
- Frying Pan
- Big serving Spoon
- Hand held metal strainer
- Microplane grater



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Please make sure you have **measured** and **prepared** all your **ingredients** as per our mise en place instructions.

This will ensure you can keep up during the class.



- 4 Large Desiree Potatoes
- 100g Ricotta Cheese
- 200g of Flour (extra for dusting)
- 2 Free Range Eggs
- 100g Parmesan
- Salt and Pepper

SAUCE



- Olive Oil
- 1 cup Peas
- 120g Butter
- 2 sprigs of Thyme (picked)
- Zest of one lemon
- Cracked Pepper



RUNSHEET

6:00 pm - Introduction

6:05 pm - Mash potatoes prep (boiling water to cook gnocchi)

6:10 pm - Demonstration gnocchi with board and with fork

6:20 pm - Cooking the gnocchi

6:40 pm - Pan frying the gnocchi

6:45 pm - Cooking the sauce

7:00 pm - Plating and eating

7:10 pm - Q&A session

7:30 pm - Live cooking class conclude.

If you have any questions,
please contact us via email at
event@vivecookingschool.com.au

