



## RICOTTA GNOCCHI CON RAGU DI N'DUJA

# LIVE COOKING CLASS

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ZOOM MEETING

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EXPERIENCE

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## 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

## EQUIPMENT

- Saucepan (about 16cm, non stick preferred)
- Pot filled with 2L water (to cook gnocchi in)
- Chopping board
- Chef's Knife
- 2 x Spatulas for stirring
- Potato masher or ricer (optional)
- Colander or Slotted Spoon
- Mixing Bowl
- Digital Scale
- Dough Scraper (optional)

## GNOCCHI

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.



### Ricotta Gnocchi

- 260g Vannella Cheese Fresh Ricotta
- 10g Vannella Cheese Mastro, finely grated
- 1 Free Range Egg
- 170g 00 Flour (or plain flour)
- Additional 60g flour for dusting

### Sugo di n'duja

- 4 tbsp Extra Virgin Olive Oil
- 60g N'duja (could be substituted with spicy Italian pork sausage).
- 1 Garlic clove
- 1 Red Chili
- 400g Tin Peeled Tomatoes
- 120g Vannella Cheese Mastro, finely grated
- Sea Salt, to taste

