

Virtual Cooking Class
Brigham & n Womens Hospital
December 12, 2020
5PM-6:30PM
Contact: Leslie Lee
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Gnocchi with Prosciutto and Sage Brown Butter Sauce

Yield: 12 Servings

Ingredients

- 3 pounds (about 4) baking potatoes, like russets
- 1 1/2 teaspoon salt
- 3/4 teaspoon baking powder
- 2 eggs
- ¼ tsp white pepper
- ¼ tsp nutmeg
- 2 cups all-purpose flour

Directions

1. Pierce the potatoes several times so that moisture can escape during baking. Bake the potatoes in a preheated 400 degrees F oven for 1 hour until fork tender. Peel the potatoes while they are still hot and press them through a potato ricer. Put the potatoes in a large bowl with salt, baking powder, nutmeg, pepper, and eggs. Add the flour a little at a time and mix with your hands until the mixture forms a rough dough. Do not over-work the dough. Transfer the dough to a lightly floured surface. Gently knead the dough for 1 or 2 minutes until smooth, adding a little bit more flour, if necessary, to keep it from sticking.
2. Break off a piece of the dough and roll it back and forth into a rope, about the thickness of your index finger. Cut the rope into 1-inch pieces. Gently roll each piece down a wooden gnocchi board while pressing a small dimple with your finger. The gnocchi should be slightly curved and marked with ridges. This will allow the pillows to hold sauce when served.
3. Boil the gnocchi in batches in plenty of salted water. The gnocchi are done about 2 minutes after they float to the surface, remove with a slotted spoon, and serve. If not cooking immediately, place the gnocchi in a single layer on a baking pan dusted with flour. Cover with plastic wrap and refrigerate for up to 12 hours.
4. Note: If the gnocchi start to feather and fall apart in boiling water, you need more flour. If the gnocchi don't float after 2 minutes and are hard, you used too much flour.

Brown butter sauce

Ingredients

- 4 tablespoons unsalted butter
- 10 small sage leaves
- 2 Clove minced garlic
- 2 Tbsp prosciutto minced
- ¼ cup Parmigiano-Reggiano cheese
- 1 tsp Freshly ground pepper
- 1 recipe prepared gnocchi

How to Make It

- In a medium skillet, cook the butter with the sage and garlic until the butter is fragrant and nutty, about 3 minutes.
- Add the prosciutto.
- Add the simmered gnocchi and cook for 1 minute. Sprinkle the gnocchi with grated Parmigiano-Reggiano cheese and freshly ground pepper.

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Alternate sauce:

Chef John's Marinara Sauce

Ingredients

- 1/4 cup extra-virgin olive oil
- 1/2 small onion, finely minced
- 2 garlic clove, finely minced
- 1 celery stalk, finely minced
- 1 carrot, peeled and finely minced
- 1/2 teaspoon sea salt
- 1/2 teaspoon freshly ground black pepper
- 2 each 15 oz cans crushed tomatoes
- 1 dried bay leaves
- 1/2 tbsp Basil
- 1/2 tsp oregano

Directions:

1. In a pot heat the oil over a medium-high flame.
2. Add the onions and garlic and saute until the onions are translucent.
3. Add the celery, carrots, and 1/2 teaspoon each of salt and pepper.
4. Saute until all the vegetables are soft, about 10 minutes.
5. Add the tomatoes, bay leaves, oregano, and basil and simmer uncovered over low heat until the sauce thickens, about 1 hour. Remove and discard the bay leaves. Season the sauce with more salt and pepper, to taste.

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Pre Preparation: (Please do this prior to class)

- Pre measure ingredients
- Chop vegetables
- Have water on stove for gnocchi
- Have potatoes baked and held warm in oven
- Optional: You can pre prepare the marinara but chef will still demonstrate it

Equipment needed:

- Oven
- Stove
- Saute pan
- Sauce pan
- Spatula to stir
- Cutting board
- Cook knife
- Peeler
- Immersion blender, blender, or food processor (If available)