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Group Members		Absent on Lab day?
☺- Lab Leader		

Gnocchi and Garlic Butter Sauce

Ingredients:

Noodles

1 ½ C shredded potatoes
(DO NOT PACK!!)
1 ½ C flour
2 t coarse salt
1 egg, lightly beaten

Read through the directions and:

CIRCLE all of the equipment needed
UNDERLINE all of the cooking techniques

Sauce:

1/2 C butter
1 Cloves garlic, minced
1/2 t dried basil
1/2 t Oregano

Directions:

Day One: Noodles

1. Spread the shredded potatoes across a clean countertop
2. Evenly sprinkle your flour over your potatoes
3. Sprinkle your salt over your flour and add your lightly beaten egg to the top of your potato mixture
4. Use your hands to bind ingredients together to make a dough
 - a. Similar to the pasta noodles, you may not use all your flour depending on your dough consistency
5. Once you have made a ball of dough, begin forming your gnocchi dumplings by pinching off small, inch long pieces and rolling your dough into an oval with your hands
6. Once you have rolled your dough into an oval, use the back side of a fork to roll your gnocchi into a decorative shape
7. Once you have made all your noodles, spread on labeled parchment paper and store.

Day Two: Sauce and Cook Noodles

1. Bring 6 cups of water to a rapid boil
2. Add 1 T of course salt to boiling water
3. Add gnocchi to boiling water and stir occasionally as it cooks. When gnocchi is done cooking, noodles should float to the top of your pot!
4. In a small saucepan melt butter, add garlic and sauté until cooked. Add dried oregano and dried basil and stir until heated through.
5. Add to noodles and enjoy!