



**HOMEMADE RICOTTA GNOCCHI**

**With SIMPLE TOMATO SAUCE**

**With Cheryl Knecht Munoz**

**IES Chicago is inviting you to a scheduled Zoom meeting.**

**Topic: IES Chicago Social Event: Cooking Party Zoom!**

**Time: Jan 27, 2021 05:30 PM Central Time (US and Canada)**

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Gnocchi just might be the ultimate comfort food. They are little pillows that should be light and airy and melt in your mouth. Paired with a simple tomato sauce this meal can come together in under an hour and is also very satisfying to make. From pulling together a soft dough to rolling and cutting the little shapes, it's a wonderful process to enjoy while the beautiful tomato sauce simmers on the stovetop.

Many people make gnocchi with potatoes, flour and eggs. Cooking and ricing the potatoes is a timely process and, if not done correctly, can yield dense gnocchi. These ricotta gnocchi make the process much easier and yield beautiful results every time. Enjoy!

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Please read through the recipe before class and have all ingredients and tools ready to go. You don't need to do anything before the class. We'll have time for everything!

### CHECKLIST FOR CLASS:

- Paper towels or clean tea towel
- Mixing bowl
- Spatula or large spoon
- Large knife or bench scraper
- Measuring cups/ spoons
- Stock pot
- Large plate or colander
- Slotted spoon
- Saucepan
- Can opener

### RICOTTA GNOCCHI

Yield 3-4 servings

#### INGREDIENTS

1 1/2 cups (one 15-ounce container) whole milk ricotta cheese  
3 egg yolks  
1 cup (about 4 ounces) '00' flour or all-purpose flour\*  
3/4 cup (about 1 ounce) freshly-grated Parmesan  
3/4 teaspoon fine sea salt  
1/4 teaspoon freshly-cracked black pepper

#### INSTRUCTIONS

**Prep the water:** Bring a large stockpot of generously-salted water to a boil over high heat.

**Drain the ricotta:** While your water is heating, place 3-4 paper towels on a large plate and spread the ricotta on the paper towels in an even layer. Place another layer of 3-4 paper towels on top of the ricotta. Then press down gently to let the excess moisture soak into the paper towels, trying to soak up as much of the excess liquid as possible. Transfer the ricotta to a large mixing bowl. (If it sticks to the paper towels, just use a rubber spatula to scrape it off.) The drained ricotta should now weigh about 12 ounces.



**Mix your dough ingredients.** Add the egg yolks to the ricotta and stir briefly to combine. Add in the flour, Parmesan, salt and pepper, and stir until evenly combined. Avoid over-mixing. The dough will be a bit moist and maybe a bit sticky, but it should be holding together well. If it feels too wet, just add in another few tablespoons of flour.

**Roll out and cut the dough.** Shape the dough into a round disk with your hands, then transfer it to a lightly-floured cutting board and sprinkle the dough lightly with flour. Using a knife or a bench scraper, cut the dough into eight even pie wedges. Using your hands, gently roll out each wedge out into an even log, approximately 3/4-inch wide. Cut each log into individual bite-sized little gnocchi squares. Lightly dust the gnocchi with flour once more and give them a quick toss so that they are all lightly coated with flour. (This will help prevent them from sticking together.)

**Boil the gnocchi.** Carefully transfer the gnocchi to the boiling water to cook. Then once they float – usually after 30 seconds or so – drain the gnocchi.

**Serve.** Serve immediately, tossed with your favorite sauce and whatever other ingredients sound good!

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## SIMPLE TOMATO SAUCE

### Marcella Hazan's Tomato Sauce

YIELD 4 servings  
1 hour

This is perhaps the most famous recipe created by Marcella Hazan, the cookbook author who changed how Americans cook Italian food. It also may be her easiest. Use your favorite canned tomatoes for this and don't be scared off by the butter. It gives the sauce an unparalleled velvety richness.



## INGREDIENTS

2 cups tomatoes, in addition to their juices (for example, a 28-ounce can of San Marzano whole peeled tomatoes)  
5 tablespoons butter  
1 onion, peeled and cut in half  
Salt

## **PREPARATION**

Combine the tomatoes, their juices, the butter and the onion halves in a saucepan. Add a pinch or two of salt.

Place over medium heat and bring to a simmer.

Cook, uncovered, for about 45 minutes. Stir occasionally, mashing any large pieces of tomato with a spoon. Add salt as needed.

Discard the onion before tossing the sauce with pasta. This recipe makes enough sauce for a pound of pasta.