



Homemade Gnocchi Class Preparation

Equipment: These are the tools that will be needed to complete this class. I am including links to my favorites, but, whatever you have at home will do. If you do not have something, reach out and ask me before buying. There is frequently a way to do the job without a specific tool. I tried to provide common items as substitutions for tools you might not have at home.

Chef's knife	4-6 qt. pot
Paring knife	Mixing bowls (variety of sizes)
Cutting Board	Whisk
Bench Scraper or Dough Cutter (can use fork if you have neither of these)	Measuring spoons
Citrus Juicer	Measuring cups, liquid and dry
Gnocchi board or cooling rack to roll gnocchi (can use a fork if you have neither of these)	½ sheet pan
Potato ricer or box grater	Large saute pan for sauce

Prep: This is the mise en place or preparation needed to be completed before the class. If this is not completed, it will be impossible to keep up with the class. [This video](#) will illustrate exactly what to do. In addition to what is in the video, you will need to make cashew cream as described below. The gnocchi sauce can be made without it, but it will no longer be a creamy sauce.

- Prior to class, please bake 2-2 1/2lbs. Russet potatoes as per video instructions. They will need about an hour to bake so please allow enough time.
- Prior to class, prep mushrooms for gnocchi sauce. If you are making substitutions, please have these ready.
- Prior to class, make cashew cream by blending 1/2 cup of [soaked cashews](#) with ¾ cup filtered water. Store in the refrigerator.
- Wash all produce prior to class.

Have all ingredients and equipment out and ready to use for class.

- For more recommendations on my favorite equipment visit "[My Favorite Products](#)" on the [Cook Colorful](#) website.