



INGREDIENTS:

FRESH PASTA

1 cup All-Purpose Flour
1 cup Semolina Flour
3 Large Eggs

POTATO GNOCCHI

1 each - 10 oz Potato Cooked
2/3 cup Flour
1 Large Egg

TOMAT-BASIL-GARLIC SAUCE

28 oz can Peeled Tomatoes
2 oz Fresh Basil
5 Garlic Cloves
1 Tablespoon Honey
Salt to Taste

MUSHROOM MARSALA SAUCE

10 oz Mushrooms Sliced
2 tablespoons Olive Oil
1 cup Marsala Wine
1 cup Heavy Cream
2 tablespoons Butter
Salt to Taste

CHEF PAUL'S NOTES:

There is no excuse why you can't make fresh pasta! If you don't have a machine...use a wine bottle to roll out!

DIRECTIONS:

1. For the pasta, mix all the dry ingredients well first. You can use a stand up mixer, food processor, or do it the old school way on the table or in a bowl!
2. If you are doing by hand, make a well in the middle of the pile of flour mix and add your eggs. Mix together until "crumbly," after it has come together, knead until dough forms a ball. Cover with plastic wrap or place inside a zip-loc bag.
3. Let rest for at least 20 minutes. After dough has rested, you are now ready to roll it out into whatever pasta your heart desires!
4. For the Gnocchi, cook potato in oven or boiling water until "fork tender". Grate fine on a box grater and then add your egg. Mix well and incorporate quickly. Add half your flour, gently mix and add remaining flour until dough forms ball and is not wet.
5. Split dough into two parts and roll out into a "rope" until it is about 1/2" in diameter. Cut into 1/2" pieces. Place your finished gnocchi pieces in a pot of simmering-salted water. Once gnocchi begin to float, take them out. They are done! They are ready to eat at this point, if you would like, you can also saute them in a little olive oil and butter to crisp up for added texture.
6. For the Tomato sauce, place all ingredients in a blender and blend until smooth. Cook over medium heat for 30 minutes, stirring frequently. To finish sauce add honey and season to taste with salt.
7. For the Mushroom Marsala sauce, in a smoking hot pan, add olive oil and mushrooms. Saute down until most of the moisture has been cooked out. Add wine and reduce by half.
8. Add heavy cream and let reduce by half.
9. Remove from heat and stir in butter and season with salt.

COOKING

SKILLS

ACADEMY