

GNOCCHI:

INGREDIENTS

300 grams of flour
1 kg potato
1 egg
Ground nutmeg
Salt
Pepper

Bring the water to a boil and boil the the potatoes until tender throughout. Remove the potatoes from the water and mash the potato with the potato masher. Let the potatoes cool spread out across the cutting board - ten or fifteen minutes. Long enough that the egg won't cook when it is incorporated into the potatoes. Gradually add the flour to the potatoes and the egg. Scrape underneath and fold, scrape and fold until the mixture is a light crumble. Very gently, with a feathery touch knead the dough. This is also the point you can add more flour (a sprinkle at a time) if the dough is too tacky. it all depends on the potatoes, the flour, the time of year, the weather. The dough should be moist but not sticky. It should feel almost billowy. Cut it into 8 pieces.

Now gently roll each 1/8th of dough into a snake-shaped log, roughly the thickness of your thumb. Use a knife to cut pieces every 1,5 cm Dust with a bit more flour.

To shape the gnocchi hold a fork in one hand (see photo) and place a gnocchi pillow against the tines of the fork, cut ends out. With confidence and an assertive (but light) touch, use your thumb and press in and down the length of the fork. The gnocchi should curl into a slight "C" shape, their backs will capture the impression of the tines as tiny ridges (good for catching sauce later). Set each gnocchi aside, dust with a bit more flour if needed, until you are ready to boil them. This step takes some practice, don't get discouraged, once you get the hang of it it's easy.

Now that you are on the final stretch, either reheat your potato water or start with a fresh pot (salted), and bring to a boil. Cook the gnocchi in batches by dropping them into the boiling water roughly twenty at a time. They will let you know when they are cooked because they will pop back up to the top. Fish them out of the water a few at a time with a slotted spoon ten seconds or so after they've surfaced. Have a large platter ready with a generous swirl of whatever sauce you'll be serving on the gnocchi.

Place the gnocchi on the platter. Continue cooking in batches until all the gnocchi are done. Gently toss with more sauce or pesto (don't overdo it, it should be a light dressing), and serve immediately, family-style with a drizzle of good olive oil on top.

TOMATO SAUCE:

Tomato sauce
Basil
Salt
Pepper

1 medium onion
1 clove of garlic

Fry in a pan the chopped onion and garlic, when almost yellow add the tomato sauce and the basil leaves.
Add salt and pepper to taste.

BUTTER AND SAGE SAUCE:

Melt the butter in a pan and when hot add the sage and some chopped garlic.

Sprinkle the gnocchi with a lot of parmesan cheese!

PIZZA DOUGH

INGREDIENTS:

1 cup of warm water
1 pack active dry yeast
2 ½ cups of flour
3 tablespoon of olive oil
¾ teaspoon salt
2 tablespoon sugar

Warm the water then add the yeast and 2 tablespoon of sugar, wait until the yeast and the sugar are completely melted.

Put the flour with the salt and the olive oil in a bowl, add the water with the melted yeast and sugar and mix the ingredients until you have a smooth and soft dough. Add flour if needed.

If you have used a yeast that need time to rise wait at least three hours: the dough should double in size; if not you can spread the dough right away. Cover the base with tomato sauce and the mozzarella cheese, then you can add the toppings that you like the most: like precooked zucchini, peppers, mushrooms, eggplant, sausages, tuna...

Oven the pizza for 15-20 minutes at 350 F. You will know when it is ready when you will see the mozzarella cheese completely melted and when the edges will look crunchy.

Enjoy your Pizza!