

SAGE GNOCCHI & BROWN BUTTER SAUCE

Ingredients

- 1 ½ pounds russet potatoes
- 2 egg yolks
- 1 ½ cups all purpose flour
- 2 tbsp salt
- 2 bunch fresh sage leaves (finely chopped)
- ½ pound unsalted butter
- 4 tbsp garlic (finely minced)
- 1 cup freshly shredded parmesan

Sage Gnocchi Instructions

1. Rinse and peel the potatoes removing any brown spots or eyes
2. Cut potatoes into even sizes so that they cook evenly
3. Fill a pot with enough water to cover potatoes and bring to boil. Immediately turn down to a simmer and continue to simmer until potatoes are fork-tender
4. Once fork tender, steam dry potatoes until they reach room temperature (about 10 minutes)
5. Pass potatoes through a food mill or shred against the large holes on a box grater to create shredded potatoes
6. Lightly sprinkle flour onto a work surface and add shredded potatoes
7. Whisk egg yolks together and sprinkle over potato mixture along with ½ cup of flour, all of the salt, and ½ of the finely chopped sage. Begin to form into a ball
8. Continue to lightly add flour while mixing until a smooth ball is formed (about ½ cup)
9. Cut into 4 even portions and form those portions into even balls
10. Working 1 ball at a time, roll into a long and even tube about ¾ inches tall. At every inch cut all the way through to create the gnocchi pillow
11. Bring a pot of water to a boil and add the formed gnocchi. After about 3 minutes, when it begins to float pull one out and test it to make sure it is cooked all of the way through. It should hold its form and have some slight resistance when you bite into it
12. Once cooked, strain and let sit until ready to sauté

Brown Butter Sauce Instructions

1. Place butter in pot on medium/low heat and let melt. As it is melting pay attention to the color and smell
2. When it begins to smell nutty and turns a light amber color remove from heat
3. Pass butter through a strainer to remove milk solids and keep at room temperature until ready for use
4. Add 2 oz of browned butter to a sauté pan and 1 tbsp of finely minced garlic. Sauté on medium heat for 2 minutes
5. Add cooked gnocchi and sauté for 2 minutes while tossing the gnocchi in the brown butter sauce
6. Remove from heat, sprinkle in ¼ cup of grated parmesan mixing to allow the cheese to melt. Once the cheese has melted, plate and sprinkle with a pinch of the finely chopped fresh sage

ITALIAN TOMATO SAUCE

Ingredients

- 8 fl oz olive oil
- 4 oz onion, chopped fine
- 4 oz carrot, chopped fine
- 4 oz celery, chopped fine
- 3 lb canned whole tomatoes
- 1 garlic clove, minced
- 1/2 oz salt
- 1 ½ tsp sugar

Instructions

1. Heat the olive oil in a large saucepot. Add the onions, carrots, and celery and sauté lightly for a few minutes. Do not let the vegetables brown
2. Add remaining ingredients. Simmer, uncovered, about 45 minutes, until reduced and thickened
3. Pass through a food mill. Taste and adjust seasonings
4. For service, this sauce should be tossed with the freshly cooked spaghetti or other pasta in a bowl before being plated, rather than simply ladled over the pasta

PESTO (FRESH BASIL SAUCE)

Ingredients

- 2 qt fresh basil leaves
- 1 ½ cups olive oil
- 2 oz walnuts or pine nuts
- 6 garlic cloves
- 1 ½ tsp salt
- 5 oz parmesan cheese, grated
- 1 ½ oz Romano cheese, grated

Instructions

1. Wash the basil leaves and drain well
2. Put the basil, oil, nuts, garlic, and salt in a blender or food processor. Blend to a paste, but not so long that the mixture is smooth. It should have a slightly coarse texture
3. Transfer the mixture to a bowl and stir in the cheese
4. To serve, cook pasta to order according to the basic procedure. Just before the pasta is done, stir a little of the hot cooking water into the pesto to thin it, if desired. Toss the drained pasta with the pesto and serve immediately. Pass additional grated cheese