



*NonnaLive*  
ITALY COMES TO YOU!

## Everything you need to know about your *Gnocchi alla Sorrentina class*

Gnocchi alla Sorrentina were born in Sorrento, but now they're famous in all the Neapolitan region. This dish is fragrant with the wonderful tomatoes of the Almalfi Coast. They are so savory, delicate, almost sweet. With the melted mozzarella on top, they're a delicious comfort food.

Suggested Wine Pairing:  
**Primitivo di  
Manduria (red)**



### Ingredients (for 2 people):

- 1 medium can of passata or canned peeled tomatoes
- 1 ½ cups or 250g of "00" grade flour, or all-purpose flour
- 2 medium potatoes
- 1 carrot
- 1/4 of an onion
- 1 ball of fresh mozzarella
- Fresh basil
- Grated Parmigiano Reggiano to taste
- Extra virgin olive oil
- Salt

### Utensils:

- 1 large wooden cutting board  
(or a clean countertop or table)
- 1 large cutting knife or a bread knife with a smooth edge
- 1 fork
- 1 large pot
- 1 medium deep pan
- 1 large bowl
- 1 strainer
- 1 wooden spoon
- 1 potato masher
- 1 oven tray
- Oven

### *Pre-Class Prep:*

Boil the whole potatoes in boiling water without peeling them for about 30 minutes (you can check if they're ready pinching them with a fork). Set the mood in your kitchen with [our playlist](#) and, if you're drinking, we recommend having some **Primitivo di Manduria (red)** wine as a pairing!

*Every class provides a meal to a child in need. One class, one meal.*