

ITALIAN CLASS - EAT COOK LEARN LOVE FOOD

CRUDO of OCEAN TROUT -

Ocean Trout

Lemon Juice

Capers

Red Onion

Dill

Lemon Zest

Sea Salt

Extra Virgin Olive Oil

*chilli

HANDS on GNOCCHI of RICOTTA -

1 kilo x Ricotta

200g x Flour

4 x Egg Yolks

100g x Parmesan Cheese

Salt

Pepper

Nutmeg optional

SAUCE -

Pumpkin, sage and burnt butter with parmesan.

Rocquette or spinach leaves

Dressing

Discussion on other -

PESTO -

Basil, pine nuts, parmesan, garlic, salt, pepper and extra virgin olive oil

DESSERT - PANNACOTTA - serves 4 to 6

8 x Leaves gelatine

800ml x Cream

75g x Sugar

1 x Vanilla Bean or vanilla essence

Fruit x Berries

Method -

Saucepan bring to simmer cream, milk, vanilla and sugar to dissolve sugar.

Soften gelatine leaves in water , squeeze water out and add to hot mixture.

Pass through a fine sieve.

Pour into jars and refrigerate.

NOTES -