

OzHarvest CAT - Jacinta

"Use it Up" Recipe Card

Ingredients

- 2 peeled potatoes
- 2 1/2 cups all purpose flour
- 1 egg
- Salt
- 2 clove garlic
- 2 cups heavy cream
- 1/2 cup unsalted butter
- Black pepper
- Basil
- 1 cup parmesan



Equipment

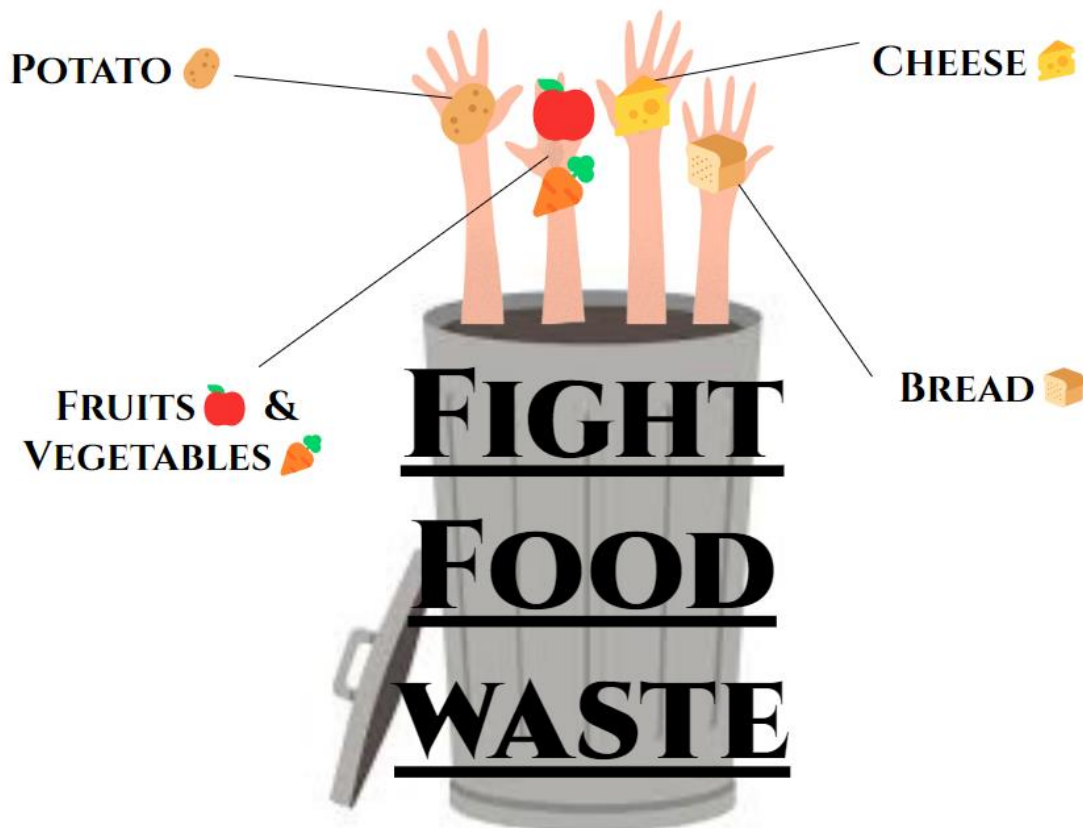
- Fork
- Measuring cups/spoons
- Bowl/plate
- Grater
- Peeler
- Pot
- Sauce pan
- Knife
- Wooden spoon
- Colander

Steps

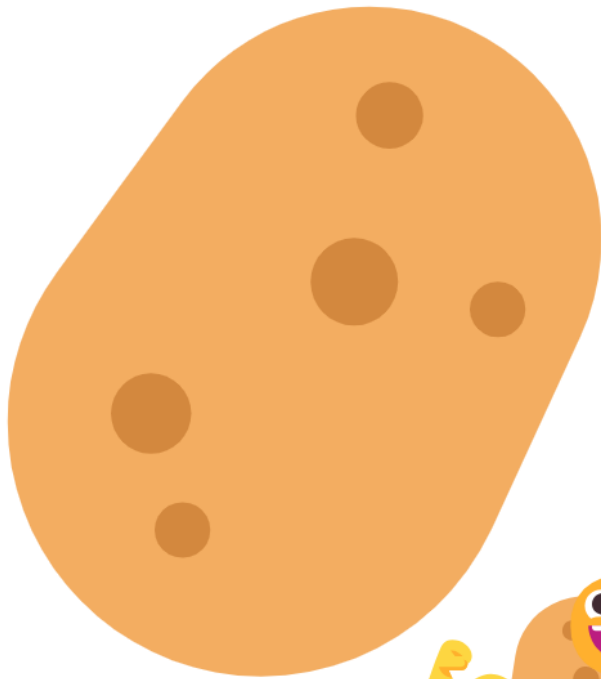
1. Bring pot of salted water to a boil and put peeled potatoes in for roughly 15 minutes, tender but still firm.
2. Take potatoes out gently and mash with a fork/potato masher.
3. Mix potato, flour and egg and knead until dough consistency.
4. Flour surface and roll into a long "snake". Cut into 1-2cm pieces and texturise with a fork.
5. Boil lightly salted water and put gnocchi in for 3-5 mins, or when it rises to the surface.
6. To make the alfredo sauce, melt the butter in a sauce pan over medium heat. Saute the minced garlic to the melted butter for 1-2 minutes until garlic is fragrant.
7. Pour heavy cream into sauce pan with garlic and butter. Stir well to combine. Bring the mixture to a gentle simmer, not a boil. Cook around 2-3 minutes, stirring occasionally.
8. Gradually add the grated parmesan cheese to the sauce while stirring continuously. Season the sauce with salt and pepper to taste.
9. Stir the sauce until your desired consistency and all ingredients well combined. Mix with your gnocchi and garnish with basil.

"Fight Food Waste" Promos

Promo 1



Promo 2



OLD POTATOES

- MAKE GNOCCHI
- MAKE FRIES 🍟
- MASH POTATO
- SALAD 🥗
- SOUP WITH
- POTATOES 🍲
- BAKED POTATOES



BY JACINTA