

COOKING CLASS 1

IN THIS CLASS WE ARE GOING TO COOK SOME GNOCCHI WITH TOMATO SAUCE

To make any recipe, we have two basic parts: the ingredients and the directions. In this first page, you have the ingredients, in the next one, you have some exercises.

INGREDIENTS

GNOCCHI

1K POTATOES
300G WHITE FLOUR
250G PARMESAN CHEESE
1 PINCH OF GRATED NUTMEG
SALT TO TASTE

SAUCE

1KG TOMATOES
3 ONIONS
2 CLOVES OF GARLIC
SOME LEAVES OF BASIL
SALT TO TASTE



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DIRECTIONS

1 – Read the sentences bellow and organize them in the order they are mentioned in the vídeo.

1 – Wrap the potatoes in aluminum foil.

2 – _____

3 – _____

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25 – _____

Add parmesan cheese.

Add the basil leaves

Add the flour to the potato.

Add the processed seeds to the sauce.

Back to the gnocchi dough.

Blend the seeds and the inner part.

Boil the tomatoes for 15 seconds.

Braise the onion and the garlic with some olive oil.

Chop the onions and slice the garlic.

Chop the tomatoes.

Cook the gnocchi.

Grate Parmesan cheese on top of the gnocchi.

Knead the dough.

Let's go to the sauce directions.

Mash the potatoes.

Peel the potatoes.

Put the gnocchi into the sauce and stir it a little bit.

Put the potatoes in the oven.

Put the tomatoes in ice cold water

Rest the dough for 5 minutes more.

Rest the mashed potato until cold.

Roll and chop the dough.

Season the potatoes.

Take off the seeds and all the inner part.

Wrap the potatoes in aluminum foil.



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2 – Check TRUE or FALSE according to the recipe, if the sentence is false, correct it.

1 – You peel the potatoes when they are cold () TRUE () FALSE

2 – You blend only the seeds and the inner part of the tomatoes. () TRUE () FALSE

3 – Season the potatoes with salt and peper. () TRUE () FALSE

4 – Grate Parmesan cheese on the sauce. () TRUE () FALSE

5 – You braise the onions and then add the garlic. () TRUE () FALSE

6 – Peel the tomatoes when they are hot. () TRUE () FALSE

7 – You need onion, garlic and oil for the sauce. () TRUE () FALSE

8 – You have to slice the onion. () TRUE () FALSE

9 – Chop the whole tomatoes. () TRUE () FALSE

10 – You have to chop the garlic. () TRUE () FALSE



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