



# Gnocchi

## GNOCCHI DUMPLINGS

Yield: 30 orders

INGREDIENT	QTY.
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Riced Potatoes	30 each
Egg Yolks	30 each
Frantoia Extra Virgin Olive Oil	4 oz.
Cake Flour	5 lbs.
Kosher Salt	2 oz.

### PREPARATION

Mix potatoes, yolks and olive oil until combined. Add cake flour and salt. Knead into dough. Portion and shape.

## GNOCCHI

Yield: 1 order

INGREDIENT	QTY.
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Gnocchi Dumplings	10 oz.
Chicken Stock	6 oz.
Fines Herbes	1 oz.
Roasted Mushrooms	4 oz.
Butter	4 oz.
Chopped Parsley	pinch
Blended Oil	2 oz.
Garlic	1 oz.
Parmigiano Reggiano	1 oz.
Micro Parsley	.25 oz.

### PREPARATION

Sear gnocchi dumplings in pan with hot oil. Add roasted mushrooms and garlic. Deglaze with chicken stock. Finish in pan with butter and fines herbes. Plate with Parmigiano Reggiano and micro parsley.



# Beignets

## x1 Yield

30 each

INGREDIENT	QTY.
Warm Water	¼ cup
Active Dry Yeast	1 tbsp.
Evaporated Milk	1 can
Eggs	2 each
Sugar	½ cup
All-Purpose Flour	2½ cups
High-Gluten Flour	2½ cups
Salt	1 tsp.
Lard	¼ cup

## x4 Yield

120 each

INGREDIENT	QTY.
Warm Water	1 cup
Active Dry Yeast	4 tbsp.
Evaporated Milk	4 cans
Eggs	8 each
Sugar	2 cups
All-Purpose Flour	10 cups
High-Gluten Flour	10 cups
Salt	4 tsp.
Lard	1 cup

## x6 Yield

180 each

INGREDIENT	QTY.
Warm Water	1½ cups
Active Dry Yeast	6 tbsp.
Evaporated Milk	6 cans
Eggs	12 each
Sugar	3 cups
All-Purpose Flour	15 cups
High-Gluten Flour	15 cups
Salt	6 tsp.
Lard	1½ cups

## PREPARATION

Add flours, salt and lard. Mix to develop dough.

Round dough on a floured bench and place in an oiled bowl.

Ferment until a little less than double in size.

Degas dough and roll out on floured bench to ⅓-inch thickness.

Use According Wheel to cut 2-inch squares.

Store squares on oiled and papered trays in cooler.