

WELCOME TO THE VEGETARIAN COOKERY CLASS

WEDNESDAY 20th March 2019

GUEST PRESENTER: Willy Elmira

RECIPES:

Gnocchi

White Chocolate Cheesecake



GNOCCHI

Ingredients:

2 Potatoes
2 Cups of all purpose Flour
1 Egg Yolk
1 tsp Nutmeg
1 tsp Salt
Handful of Parmesan Cheese



Method

Preparation time:

30 m

Cook:

30 m

Ready In:

1 h

Bring a large pot of salted water to a boil.

Peel potatoes and add to pot. Cook until tender but still firm, about 15 minutes. Drain, cool and mash with a fork or potato masher.

Combine 1 cup mashed potato, flour, egg yolk, nutmeg, salt and parmesan cheese in a large bowl. Knead until dough forms a ball. Shape small portions of the dough into long "snakes". On a floured surface, cut snakes into half-inch pieces.

Bring a large pot of lightly salted water to a boil. Drop in gnocchi and cook for 3 to 5 minutes or until gnocchi have risen to the top; drain and serve with your favourite tomato sauce.

White Chocolate Cheesecake

Ingredients:

- 150g blended granola
- 40g melted butter
- 200g white chocolate
- 300g original Philadelphia® cream cheese
- 150ml double cream
- 1 tsp Vanilla Essence
- Grated Lime and Lemon rind



Method:

Preparation time:
15min

Extra time:
3hr

Ready in:
3hr15min

1. Mix the blended granola and the melted butter. Press into the base of a round tin.
2. Melt the chocolate in a bowl over a pan of boiling water.
3. Whisk the Philadelphia and double cream, then add the melted chocolate, vanilla essence, lemon and lime rind.
4. Pour mixture on top of the granola base.
5. Chill for at least 3 hours or overnight before serving.

Walnut and Gorgonzola Sauce

Ingredients

- 100g Walnuts
- 100g Gorgonzola Cheese
- 200mls of Double Cream
- 100g Chopped Spinach

Method

Blend the walnuts, then add the Gorgonzola cheese and continue to blend. Add 200mls of Double Cream and blend together. Add to a pot and bring to boil, add more Double cream if needed for desired consistency.

Once boiled add the chopped spinach and cook for a couple of minutes. Serve hot with the Gnocchi.

