



Michael Ceraldi: Gnocchi with Pesto

Wine: J. Hofstätter, Südtirol Alto Adige Pinot Bianco

Gnocchi di patate

Ingredients

3 lbs. Russet potatoes

2 cups flour

1 large egg

1 good pinch salt

Procedure: Cook potatoes in boiling salted water whole until easily pierced with a knife. Put potatoes through ricer or rice with fork directly onto work surface. Sift flour over potato. Make a well in the center of the potato put the egg and salt in the well and whisk with a fork incorporating flour and potato. Once egg is incorporated, knead gently turning the pile of potato dough over with hands. The potato dough should come away from hands without sticking, if still sticky add a bit more flour. Coat hands with flour and roll dough into ¾ inch thick coils a little at a time. Cut coils into one inch segments. Texture the gnocchi on a fork or the back of a cheese grater then dust with flour. Drop gnocchi onto boiling salted water, cook until they float (do not overcook or they will dissolve) then transfer to an ice bath. Let the gnocchi chill in the ice bath for a few minutes then drain. The gnocchi can now be tossed with olive oil and stored in an air tight container for several days or tossed with favorite sauce.

Pesto Alla Genovese

Ingredients

2 cups fresh basil leaves coarse chopped and packed

1 clove garlic chopped

3 tablespoon pine nuts

1 cup best quality extra virgin olive oil

½ cup grated Parmigiano-Reggiano cheese

Salt to taste

Procedure: Put all ingredients in a food processor and run on high until smooth stopping periodically to push the herbs down the sides of the mixer bowl. When saucing pasta be sure to add a little of the pasta cooking water to make the pesto more fluid.

Chef Michael Ceraldi's mission is to compose dishes that honor nature. Ceraldi aims to celebrate the love, joy, and pleasure of people coming together to experience great food, wine, friendship, and la famiglia.

Ceraldi has over 18 years experience in the industry, working with some of the most influential chefs in Italian cuisine in New York and in Italy including Lidia Bastianich (Felidia, N.Y.), Mario Batali (Del Posto, N.Y.) and Roy Caceres (Metamorfosi, Rome). He has taught cooking classes across the country focusing on the foundations of the Italian kitchen. He's had many recipes published in magazines and cookbooks, and has appeared multiple times on The Food Network. Ceraldi landed in Provincetown in 2010 to open Dalla Cucina as its Executive Chef. While at the helm, Dalla was awarded "Best Italian" by Yankee Magazine. In 2013 Ceraldi celebrated the opening of his first solo venture.

