

Gnocchi Food Lab

Date _____

Name _____

1. What are the main ingredients in gnocchi? (2 marks)

2. What is the ratio for making Gnocchi? (1 mark)

3. If my recipe called for 3 pounds of flour, how much cooked potato would I need to make gnocchi? (1 mark)

4. What is the binding agent in Gnocchi? (1 mark)

5. How do you know when gnocchi is cooked? (1 mark)

6. How do we create the pocket in a gnocchi? (1 mark)

7. Why is the pocket important? (1 mark)

8. What technique did we use to create the sauce for this dish? (1 mark)

9. Describe gorgonzola as if you were describing it to someone who had never heard of it. Try and use some descriptor words that make the cheese attractive to the consumer. (3 marks)

10. A. Create and in the space provided, describe a garnish for this dish. (3 marks)

10 B. Why do you feel this would be a good garnish for this dish? (1 mark)

11. Plan one way in which you could make this dish more health conscious? (1 mark)

12. Do you feel that this dish is compliant with PPM 150? Explain your answer. (2 marks)

13. Connect one of our existing classroom safety rules to the creation of this dish. (1 mark)

14. Create a unique safety rule that would be good to observe while making this particular dish.
(1 mark)

15. By doing some research on the history of the ingredients in this dish, come up with the earliest date that a traveller could expect to see this dish in Italy. Defend your date. (3 marks)
