

Presented by:

**DOWN
TOWN
ALLIANCE**

DINE AROUND DOWNTOWN

COOKING
AT HOME
EDITION



A New Series Hosted by **Rocco DiSpirito**

Gnoccheria

Thursday, June 25, 4:00pm EDT

We are excited for you to join Rocco DiSpirito for this premiere event as he chats with Executive Chef Michele Iuliano of Lower Manhattan's **Gnoccheria Wall Street**. Chef Michele will show participants how to make fresh hand-rolled Gnocchi with three sauces: Pesto, Sorrentina, + Quattro Formaggi.

PLEASE DONATE

This event is FREE and we encourage attendees to support Gnoccheria's staff directly by making a donation to their team through the **Gnoccheria Wall Street Employee Relief Fund** on GoFundMe.



ABOUT GNOCCHERIA

Gnoccheria was first introduced in 2016 to the East Village as a daring, yet simple concept serving fresh hand-rolled Gnocchi with a creative twist. Since then, it has become a revolutionary pasta institution drawing eaters from all over the world. On the heels of its success, owners Anisa Iuliano and her husband Executive Chef Michele Iuliano opened Gnoccheria Wall Street at 100 Broad Street in an old bank clearing house where the open air kitchen flows into a uniquely appointed dining room with a 40 ft. marble cocktail bar and vaulted ceilings. Private booths and a separate party room that offers intimacy for business gatherings, romantic date nights or special occasions. The menu embodies Chef Michele's eccentric creativity featuring fresh homemade Gnocchi alongside specialty burrata, wood-fired pizza and a refined selection of prime meats and wild caught fish.

ABOUT CHEF MICHELE

Trained in Naples, Italy, Chef Michele Iuliano is the man behind the ovens at Luzzo's Group: a collection of southern Italian restaurants that serves up creative spins on classic Neapolitan cuisine. He is best known for his first NYC restaurant Luzzo's Pizzeria which has amassed a cult-following in the East Village since 2004. Since then, Michele has received many awards and accolades and opened several other restaurants in New York including Ovest Pizzoteca in Chelsea in 2010 and DaMikele in Tribeca in 2011. Together with his wife Anisa Iuliano, they introduced Gnoccheria in 2016 to bring inventive fresh homemade gnocchi to the East Village. Following a huge success, they welcomed Gnoccheria Wall Street to their family of restaurants.

ENTER TO WIN

POST YOUR PLATE! Participants are encouraged to make the dishes themselves and then post photos of their plates on **Instagram**, tagging **#DineAroundAtHome** and **@downtownnyc** for a chance to win a personal 30-minute cooking class with Chef Michele Iuliano. Be sure to tag **@gnoccheriawallstreet** and **@MicheleIuliano19** too! The entry window for posting begins at the end of each Cooking at Home demonstration and is open until the following Monday at 11:59pm EDT. For more details visit **downtownnyc.com/dinearound**.

[Terms & Conditions may apply.]

This project is part of a continuing effort by the Alliance to support businesses that are being adversely impacted by the spread of COVID-19. From educating local business owners about available funding opportunities and convening working groups, to communicating which businesses are currently open and spotlighting essential workers who are making a difference, the Alliance is actively working to help Lower Manhattan's business community. Efforts will continue through the recovery phase with dedicated marketing programs and initiatives to help turn the lights back on across the neighborhood.

About the Alliance for Downtown New York

The mission of the Alliance for Downtown New York is to provide service, advocacy, research and information to advance Lower Manhattan as a global model of a 21st century Central Business District for businesses, residents and visitors. The Downtown Alliance manages the Downtown-Lower Manhattan Business Improvement District (BID), serving an area roughly from City Hall to the Battery, from the East River to West Street. For more information visit **downtownnyc.com** or follow us on Facebook, Instagram and Twitter **@downtownnyc**.

Gnocchi Al Pesto, Sorrentina, + Quattro Formaggi**Gnocchi****SERVES:** 4**INGREDIENTS:**

- 4 Large Russet potatoes (approximately 3 lbs) Scrubbed
- Salt 8 grams (1½ tsp)
- All purpose flour 280 grams (2 ¼ cup) plus more for sifting
- Extra Virgin Olive Oil 8 grams (1 ½ tsp)

METHOD:

Preheat oven to 500 (or as close to it as your oven allows). Place potato on a baking sheet, or directly onto the center oven rack. Bake for an hour, until completely tender when pierced with a fork. While still warm, peel and place in potato ricer, or mash well with potato masher or fork removing all lumps. Then add the ingredients together in a bowl until a dough can be formed in the shape of a ball. Let it rest for 2 minutes before placing on a lightly floured cutting board. Meanwhile, bring a large pot of salted water to boil over medium-high flame. Cut dough into ½-¾" slices, one at a time. Roll each piece to a long thin rope, then cut ½" pieces, placing pieces into flour to keep them from sticking to each other. Working in 2-3 batches, boil the gnocchi; they will float to the top when done. Remove and place directly into the saucepan with your sauce of choice to finish.

Pesto**INGREDIENTS:**

- Large bunch of fresh basil
- Pine nuts 2 Tbsp (max)
- Grated Parmigiano 20 grams (2 shy Tbsp)
- Extra Virgin Olive Oil 12 grams (1 Tbsp)
- Salt 2 grams (1 tsp - or to taste)

METHOD:

In a blender or food processor, combine basil, pine nuts, cheese, and salt. Slowly drizzle in olive oil. When ready to eat, heat slowly in a 2 qt shallow-wide saucepan, add freshly cooked gnocchi into freshly made pesto and cook for a minute or less until desired thickness is achieved.

Sorrentina**INGREDIENTS:**

- 2-14 oz cans of whole-peeled tomatoes (preferably Italian)
- Salt 2 grams (1 tsp - or to taste)
- Black pepper 1 gram (pinch)
- Fresh basil 4 leaves
- Fresh Mozzarella 100 grams (4 oz)
- Grated Parmigiano 10 grams (1 shy Tbsp)

METHOD:

Directly in a 3 qt shallow-wide saucepan, smash the tomatoes using your hands (or the potato masher). Add salt and fresh basil to taste, keep warm. Add freshly cooked gnocchi and cook for 3-5 minutes - add cheeses and serve.

Quattro Formaggi**INGREDIENTS:**

- 20 grams (2 tsp) each of grated Parmigiano, Fontina, Gouda, and Brie
- Heavy cream 1 cup (more or less depending on preference)
- Salt 2 grams (1 tsp)
- Black pepper 1 gram (pinch)

METHOD:

In a 2 qt. shallow-wide saucepan over low heat, add the 4 cheeses and cream, whisk constantly until the cheese is melted and fully combined. Add freshly cooked gnocchi and cook for about a minute or less, until desired thickness is achieved.