

GNOCCHI TRICOLORE CON PESTO TRAPANESE

As prepared at Festa Italiana 2001 by Enza Sorrentino & Rossella Rago

<http://enzaseattle.com/>

<http://www.cookingwithnonna.com>

Please note: this recipe is for a large group & should be reduced to one third to one quarter the volume for a group of 4-6

<u>GNOCCHI ROSSI</u>	<u>GNOCCHI VERDI</u>	<u>GNOCCHI BIANCHI</u>
Patata – (Potato)	Patata – (Potato)	Patata – (Potato)
Farina – (Flour “00”)	Farina – (Flour “00”)	Farina – (Flour “00”)
Uova – (Egg)	Uova – (Egg)	Uova – (Egg)
Salsina - (Pizza Sauce)	Spinaci – (Spinach)	Noce Moscato
		Parmigano

PESTO TRAPANESE

Basilico

Pomodoro

Aglione

Mandorle

Ricotta Salata

INGREDIENTI per 150 persone, 50 g/persona

Olive oil, 1 liter

Flour, 10 lbs

Potatoes, 15 lbs

1 package basil

1 box roasted & salted almonds

4 lbs tomatoes

1 lb ricotta salata

24 eggs

2 x 6 oz cans tomato paste (salsina)

1 kb fresh spinach

1 head of garlic

1 nutmeg

1/2 lb Parmigiano

salt, pepper