

## BEETROOT GNOCCHI WITH SOLEGGIATI, ASPARAGUS, AND CHIVE GOAT CHEESE



**Chef:** Maurizio Ferrari

### Method

Prepare the asparagus by washing them, cut the tips and using a potato peeler make shavings with the stem. Take the goat cheese and blend it by adding some chopped chives, salt, pepper and put it into a pastry bag. In a frying pan, heat some extravirgin olive oil and sauté the shallot previously cut into julienne strips, add the asparagus tips, the Soleggiati tomatoes and a small ladle of water. Now cook the gnocchi in boiling salted water. As soon as they come to the surface, drain them and toss them with the prepared sauce and a knob of butter. Plate up the gnocchi in the center of a plate, garnish with few tufts of goat cheese with chives, the shaved asparagus, micro greens leaves and a drizzle of extravirgin olive oil.

### Menù Ingredients

30 g. Soleggiati - TX1

q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

### Ingredients

200 g. Beetroot Gnocchi

30 g. Butter

15 g. Shallots

45 g. Asparagus

q.s. Chives

15 g. Goat Cheese

q.s. Salt & Pepper

q.s. Micro Greens