

CHICCHE WITH TOMATO AND BASIL



Menù Ingredients

1 kg. Gnokki - Gnokki Powder Mix - PD1
1 tin Pomodorina - Pomodorina sauce - CA1
q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

50 g. Fresh basil
200 g. Parmigiano Reggiano cheese,grated

Chef: Monica Copetti

Method

Serve 6

In a bowl with a 1,5 L. of cold water, start to incorporate the gnokki powder and stir quickly. Let it rest for about 5-10 minutes. Roll out the gnocchi and cut them into small pieces, then cook them in salted boiling water. In a pan warm up the pomodorina sauce with a drizzle of extra virgin olive oil. Toss in the cooked gnocchi with some parmigiano cheese. Serve garnished with fresh basil leaf and a drizzle of extra virgin olive oil.