

## GNOCCHI FANTASY



**Chef:** Giovanni Pace

### Method

Serve 6

Prepare the gnocchi by mixing the Menù product with cold water, following the instruction on the package. Cook the prepared gnocchi in boiling salted water. Meanwhile, pour some milk into a saucepan, add the Pomodorina and the Genovese pesto . Finally, add the heavy cream cream. Drain the gnocchi and toss them in the prepared sauce, then stir in the grated parmigiano reggiano cheese. Garnish with few leaves of fresh basil and serve immediately.

### Menù Ingredients

150 g. Pesto alla genovese - Genovese pesto sauce - C3H

400 g. Pomodorina - Pomodorina sauce - CA1

500 g. Gnokki - Gnokki Powder Mix - PD9

### Ingredients

q.s. Basil

q.s. Heavy Cream

q.s. Milk

q.s. Parmigiano Reggiano cheese, grated

q.s. Salt