

GNOCCHI WITH TRUFFLE, CHEESE FONDUE AND TOASTED HAZELNUTS



Chef: Leonardo Pellacani

Method

Serve 6

Cook the gnocchi in boiling salted water. Meanwhile, pour the milk, cheese cream and truffle cream into a pan and warm it up at medium heat. Add the cooked gnocchi and toss them. Garnish with the cheese fondue and toasted hazelnuts.

Menù Ingredients

1,2 kg. Gnocchi di patate - Potato Gnocchi - RD1

150 g. Crema di funghi prataioli al tartufo - Cream of button mushrooms with truffle - E50K

60 g. Crema ai formaggi - 5 Cheeses Sauce - EF1

q.s. Fonduta con Fontina D.O.P. della Valle d'Aosta - Fondue with Fontina PDO from Valle d'Aosta - EY1

Ingredients

q.s. Toasted hazelnuts

q.s. Milk