

GNOCCI WITH SAFFRON AND FOSSA DI SOGLIANO CHEESE



Chef: Leonardo Pellacani

Method

Serve 6

Prepare the gnocchi by mixing the Menù powder with water following the instruction on the package. Cook the gnocchi in boiling salted water. Meanwhile, in a saucepan, heat the Fossa di Sogliano cheese with the milk, then incorporate the saffron powder. Drain the gnocchi and toss in the prepared sauce. Finish with a sprinkle of grated parmigiano cheese and serve.

Menù Ingredients

1,2 kg. Gnocchi - Gnocchi Powder Mix - PD1
300 g. Grancrema di Formaggio di Fossa di Sogliano D.O.P. -
Grancrema cheese sauce with Fossa di Sogliano PDO - KL1X
40 g. Preparato in polvere allo zafferano - Saffron Powder Mix
- B90

Ingredients

q.s. Salt
q.s. Milk
q.s. Parmigiano Reggiano cheese