POTATO GNOCCHI WITH ÈRAGUBIANCO AND FRIGGIONE



Menù Ingredients

200 g Èragùbianco con carne di pollo e di vitello – Èragùbianco sauce with chicken and veal meat - SR1
400 g Friggione alla Bolognese - "Friggione alla Bolognese" Tomato and onion sauce - K91X
600 g Patate pronte al naturale - Potatoes naturally preserved, ready to serve - Z62
Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

to taste shaved Parmigiano Reggiano cheese
200 g Flour 00
n° 1 Egg
to taste Semolina flour
to taste Parsley
n° 1 Garlic clove

Chef: Maurizio Ferrari

Method

Serves 4
Prepare the gnocchetti by steaming the pre-cooked potatoes for about 10 minutes. Mash them, then add the flour, egg, and a pinch of salt. Quickly knead the dough to obtain a smooth and homogeneous mixture, without overworking it. Take a portion of dough, roll it out with your fingertips to form small rolls, and cut them with a knife. Place them on a tray sprinkled with semolina flour.
In a pan, add a spoonful of extravirgin olive oil and sauté the garlic clove. Then add the chopped parsley and the Eragubianco, and cook for 1 minute. Finally add the Friggione sauce and some cooking water, then cook for 3-4 minutes.
Cook the gnocchetti in a pot with plenty of salted water. As soon as they rise to the surface, drain them and add them to the sauce. Plate the gnocchetti in the center of the plate, garnish with a drizzle of oil, and some shaved Parmigiano Reggiano cheese.

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