

POTATO GNOCCHI WITH FOUR CHEESE SAUCE



Menù Ingredients

100 g. Grancrema di Gorgonzola D.O.P. - Grancrema cheese sauce with Gorgonzola PDO - KF1X

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

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

Ingredients

100 g. Parmigiano reggiano cheese, grated

q.s. Parsley chopped

Chef: Monica Copetti

Method

Serve 6

Cook the gnocchi in boiling salted water. Meanwhile, in a pan, pour the cheese sauce and the Gorgonzola sauce. Drain the potato gnocchi and toss them with the cheese sauce. Sprinkle some grated parmigiano and fresh parsley.