

POTATO GNOCCHI WITH GORGONZOLA AND PISTACCHIO



Chef: Leonardo Pellacani

Method

Serve 6

Mix the Gnokki powder with cold water following the instruction on the package; with the mixture obtained, prepare the gnocchi and cook them in boiling salted water. Meanwhile, in a saucepan, heat the gorgonzola sauce together with the pistachio pesto and the milk. When the gnocchi come to the surface, drain them and toss them in the prepared sauce; garnish with chopped pistachios and serve.

Menù Ingredients

180 g. Pesto ai pistacchi - Pistachio pesto - BX7

1 kg. Gnokki - Gnokki Powder Mix - PD1

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

Ingredients

q.s. Salt

30 g. Pistacchio, shelled

50 g. Milk