TALEGGIO STUFFED POTATO GNOCCHI WITH PORCINI AND SMOKED PANCETTA



Menù Ingredients

100 g PORCINFINITO - G32
300 g Patate pronte al naturale - Potatoes naturally preserved, ready to serve - Z62
40 g (for sauce) + 60 g (for gnocchi filling) Grancrema di Taleggio DOP (Grancrema cheese sauce with PDO Taleggio cheese) - EQ1X
Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

20 g Egg
n° 1 garlic clove
to taste Chopped parsley
to taste Chopped rosemary
30 g slices of smoked pancetta
80 g Butter
90 g Flour 00

Chef: Maurizio Ferrari

Method

Serves 4
Steam the pre-cooked potatoes for about 10 minutes and mash them. Then, add the flour, egg, and a pinch of salt. Quickly knead to obtain a smooth and homogeneous mixture.
Cut pieces of 30 g each one, slightly flatten them to form a disc, add 5 g of Grancrema cheese sauce with PDO Taleggio in the center, and close them, shaping into balls. Cook them in salted boiling water.
Meanwhile, heat a drizzle of oil with the garlic clove in a pan, sauté the chopped Porcini for two minutes, add some chopped parsley and chopped rosemary. Lay the slices of pancetta on parchment paper and bake in the oven at 180°c for a few minutes until crispy.
In another pan, heat the butter and add the stuffed gnocchi, sautéing for a few minutes until lightly golden. Plate by placing some Taleggio sauce on the plate, then arrange 3 stuffed gnocchi, the Porcinfinito, crispy pancetta, and a little freshly chopped rosemary.

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