

TRUFFLE POTATO GNOCCHI



Chef: Monica Copetti

Menù Ingredients

1 kg. Gnokki - Gnokki Powder Mix - PD9
300 g. Crema ai formaggi al profumo di tartufo - 5-cheeses
and truffle aroma sauce - EI1X
300 g. Fonduta con Fontina D.O.P. della Valle d'Aosta -
Fondue with Fontina PDO from Valle d'Aosta - EY1

Ingredients

q.s. White Pepper
1 L. Water
1 Celeriac
1 Spring onion
q.s. Milk
50 g. Butter
100 g. Parmigiano Reggiano, grated
1 Tsp Thyme
q.s. Poppy seeds
q.s. Salt

Method

Serve 12

In a large bowl, combine 1 litre of water with a teaspoon of thyme and drizzle in the gnokki powder , stirring quickly with a whisk. Let the dough rest for five minutes, then make the gnocchetti. In the meantime, chop the spring onion and the celeriac and sauté them in a pan with a knob of butter. When they become soft mix them with an immersion blender. Add the truffle cheese sauce, if necessary dilute the mixture with some milk. Season with salt and white pepper. Blanch the gnocchi for few minutes in boiling salted water then toss them in the truffle sauce with some grated parmigiano cheese. Warm up the cheese fondue and distribute it in each palate, position the gnocchi on top of it and garnish with poppy seeds.