



GNOCCHI WITH MUSHROOM CREAM SAUCE AND PRAWNS



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Quick and easy preparation
- Problem-free reheating possible
- Creamy indulgent taste with less fat



25



easy

INGREDIENTS FOR 10 PORTIONS

30 Prawn(s) 50 g each

FOR THE GNOCCHI

125 g QimiQ Classic, unchilled
1000 g Floury potato(es), cooked
4 Egg yolk(s)
300 g Flour, coarse grain
10 ml Olive oil
Salt and pepper
Ground nutmeg, grated

FOR THE SAUCE

400 g QimiQ Cream Base
600 g King oyster mushrooms
40 g Butter
150 g Onion(s)
125 ml White wine
200 ml Vegetable stock
Thyme
Salt and pepper

METHOD

1. For the Gnocchi, briskly mix all the ingredients together to form a compact dough. Add more flour if required.
2. Roll into a sausage shape approx Ø 2 cm and chop off to form into Gnocchi dumplings.
3. For the sauce, fry the mushrooms in butter. Add the onion, fry until soft and douse with the white wine. Add the vegetable stock.
4. Bring to the boil and season to taste. Stir in QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
5. Fry the prawns. Cook the Gnocchi in salted water, drain and serve with the hot prawns and mushroom sauce.