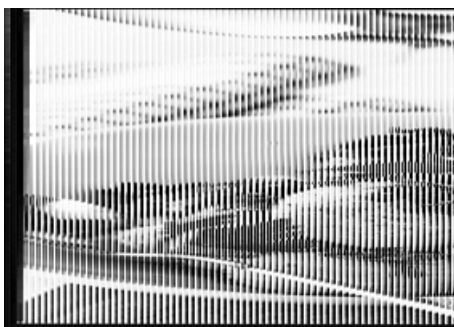




GNOCCHI IN SWEET PEPPER CREAM SAUCE



QimiQ BENEFITS

- Alcohol stable and does not curdle
- Quick and easy preparation
- Problem-free reheating possible



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE SAUCE

250 g	QimiQ Cream Base
220 g	Red pepper(s), diced
20 g	Butter
70 g	Onion(s), finely chopped
0.5	Garlic clove(s), finely chopped
50 ml	White wine
200 ml	Clear vegetable stock
	Marjoram
	Salt
	White pepper
	Cumin, ground

FOR THE GNOCCHI (SMALL POTATO DUMPLINGS)

750 g	Gnocchi [small potato dumplings]
20 g	Butter
0.5	Yellow pepper(s), diced
0.5	Green pepper(s), diced
1 tbsp	Flat-leaf parsley, finely chopped

METHOD

1. For the sauce, fry the onion and garlic in butter until soft. Add the diced peppers and sauté.
2. Douse with white wine and stock. Season and continue to cook until the peppers are soft.
3. Blend the sauce and strain with a sieve. Stir in QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Cook the gnocchi in plenty of salt water and drain.
5. Lightly fry the diced peppers in butter, add to the gnocchi and serve with the pepper sauce.