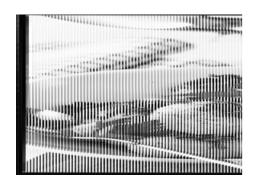


# **GNOCCHI IN SWEET PEPPER CREAM SAUCE**



## **QimiQ BENEFITS**

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





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### **INGREDIENTS FOR 4 PORTIONS**

#### **FOR THE SAUCE**

TOR 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.