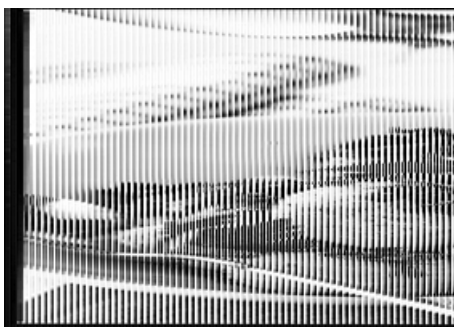




GNOCCHI IN SWEET PEPPER CREAM SAUCE



QimiQ BENEFITS

- Problem-free reheating possible
- Creamy indulgent taste with less fat
- Quick and easy preparation
- Enhances the natural taste of added ingredients



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE SAUCE

125 g	QimiQ Classic, chilled
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
300 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, strain with a sieve and finish with cold QimiQ Classic.
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.