



POTATO GNOCCHI WITH SAGE AND PARMESAN SAUCE



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 4 PORTIONS

500 g Gnocchi [small potato dumplings]

FOR THE SAUCE

250 g QimiQ Classic, chilled

150 ml Milk

125 ml Vegetable stock

2 tsp Flour

100 g Parmesan, grated

Salt and pepper

1 tbsp Sage leaves, finely chopped

Sage leaves, to decorate

METHOD

1. For the sauce: bring the milk and stock to the boil. Add the flour to the Parmesan, stir into the liquid and bring back to the boil. Season with salt and pepper and finish with the cold QimiQ Classic.
2. Cook the Gnocchi according to the instructions on the packet. Drain and add to the sauce.
3. To serve, add the chopped sage to the sauce, arrange on a plate and garnish with sage leaves.