



# SWEET POTATO GNOCCHI WITH DANEKO HAVARTI CHEESE AND SAGE SAUCE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Quick and easy preparation



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## INGREDIENTS FOR 10 PORTIONS

**1.5 kg** Alfresco gnocchi, cooked

## FOR THE SAUCE

**250 g** QimiQ Cream Base

**80 g** Shallot(s), diced

**10 g** Garlic, finely chopped

**60 g** Butter

**125 ml** White wine

**40 ml** Sherry

**20 ml** White balsamic vinegar

**250 ml** Chicken stock

**150 g** DaneKo Havarti Cheese

**5** Sage leaves, finely chopped

**5 g** Flat-leaf parsley, finely chopped

Salt and pepper

## METHOD

1. Sauté the shallots and garlic in the butter until translucent. Add the white wine, sherry, balsamic vinegar and chicken stock and allow to simmer.
2. Add the QimiQ Sauce Base and DaneKo Havarti cheese and burr mix until smooth. Add the sage and parsley and season to taste with salt and pepper.
3. Serve with the Alfresco gnocchis.