



GNOCCHI WITH A CREAMY CHEESE SAUCE AND SPINACH



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Problem-free reheating possible



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easy

Tips

Vegetable stock can be used instead of white wine.

INGREDIENTS FOR 4 PORTIONS

600 g Gnocchi [small potato dumplings], cooked

100 g Leaf spinach

FOR THE CHEESE AND CREAM SAUCE

500 g QimiQ Cream Base

150 g Cheese, grated

125 ml White wine

Salt and pepper

Ground nutmeg, ground

METHOD

1. For the cheese sauce: mix the ingredients together and bring to the boil.
2. Add the cooked gnocchi and the leaf spinach.
3. Garnish as required and serve.