



# POTATO GNOCCHI WITH SAGE AND PARMESAN SAUCE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 10 PORTIONS

**1 kg** Gnocchi [small potato dumplings]

## FOR THE SAUCE

**500 g** QimiQ Cream Base

**300 ml** Milk

**250 ml** Vegetable stock

**200 g** Parmesan, grated

Salt and pepper

**2 tbsp** Sage leaves, finely chopped

Sage leaves, to decorate

## METHOD

1. For the sauce: bring the milk and stock to the boil. Mix together the QimiQ Sauce Base and Parmesan, stir into the liquid and bring back to the boil. Season with salt and pepper.
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.