



GRATINATED GNOCCHI



QimiQ BENEFITS

- Can be pre-prepared
- Quick and easy preparation
- Problem-free reheating possible



INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Cream Base

150 g Egg(s)

50 g Parmesan, grated

5 g Salt

2 g Pepper

1 g Ground nutmeg

350 g Mushrooms

30 g Olive oil

600 g Gnocchi [small potato dumplings]

3 g Thyme, fresh

METHOD

1. Mix the QimiQ Cream Base with the eggs, Parmesan and spices.
2. Fry the mixed mushrooms in the olive oil. Mix in the gnocchi and thyme and place in a greased oven dish.
3. Pour the sauce on top and bake at 175 °C for approx. 35 minutes.