



GNOCCHI WITH MUSHROOM CREAM SAUCE AND PRAWNS



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Quick and simple preparation
- Problem-free reheating possible
- Creamy indulgent taste with less fat



25



easy

INGREDIENTS FOR 10 PORTIONS

30 Prawn(s) 50 g each

FOR THE GNOCCHI

125 g QimiQ Classic, room temperature

1000 g Floury potato(es), cooked

4 Egg yolk(s)

300 g AP Flour, coarse grain

10 ml Olive oil

Salt and pepper

Nutmeg, grated

FOR THE SAUCE

400 g QimiQ Sauce Base

600 g King oyster mushrooms

40 g Butter

150 g Onion(s)

125 ml White wine

200 ml Vegetable stock

Thyme

Salt and pepper

METHOD

1. For the Gnocchi, briskly mix all the ingredients together to form a compact dough. Add more flour if required.
2. Roll into a sausage shape approx Ø 2 cm and chop off to form into Gnocchi dumplings.
3. For the sauce, fry the mushrooms in butter. Add the onion, fry until soft and douse with the white wine. Add the vegetable stock.
4. Bring to a boil and season to taste. Stir in QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
5. Fry the prawns. Cook the Gnocchi in salted water, drain and serve with the hot prawns and mushroom sauce.