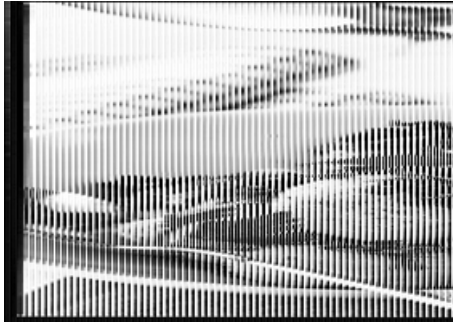




# GNOCCHI IN BELL PEPPER CREAM SAUCE



## QimiQ BENEFITS

- Alcohol stable and does not curdle
- Quick and simple preparation
- Problem-free reheating possible



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easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE SAUCE

<b>250 g</b>	QimiQ Sauce Base
<b>220 g</b>	Red bell pepper(s), diced
<b>20 g</b>	Butter
<b>70 g</b>	Onion(s), finely chopped
<b>0.5</b>	Garlic clove(s), finely chopped
<b>50 ml</b>	White wine
<b>200 ml</b>	Clear vegetable stock
	Marjoram
	Salt
	White pepper
	Caraway seeds, ground

### FOR THE GNOCCHI (SMALL POTATO DUMPLINGS)

<b>750 g</b>	Gnocchi [small potato dumplings]
<b>20 g</b>	Butter
<b>0.5</b>	Yellow bell pepper(s), diced
<b>0.5</b>	Green bell pepper(s), diced
<b>1 tbsp</b>	Parsley, finely chopped

## METHOD

1. For the sauce, fry the onion and garlic in butter until soft. Add the diced bell peppers and sauté.
2. Douse with white wine and stock. Season and continue to cook until the bell peppers are soft.
3. Blend the sauce and strain with a sieve. Stir in QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Cook the gnocchi in plenty of salt water and drain.
5. Lightly fry the diced bell peppers in butter, add to the gnocchi and serve with the pepper sauce.