



# POTATO GNOCCHI WITH SAGE AND PARMESAN SAUCE



## QimiQ BENEFITS

- Problem-free reheating possible
- Creamy indulgent taste with less fat
- Quick and simple preparation
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 4 PORTIONS

**500 g** Gnocchi [small potato dumplings]

## FOR THE SAUCE

**250 g** QimiQ Classic, chilled

**150 ml** Milk

**125 ml** Vegetable stock

**2 tsp** AP Flour

**100 g** Parmesan, grated

Salt and pepper

**1 tbsp** Sage leaves, finely chopped

Sage leaves, to decorate

## METHOD

1. For the sauce: bring the milk and stock to a boil. Add the flour to the Parmesan, stir into the liquid and bring back to the boil. Season with salt and pepper and finish with the cold QimiQ Classic.
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.