



SWEET POTATO GNOCCHI WITH DANEKO HAVARTI CHEESE AND SAGE SAUCE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality
- Quick and simple preparation



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INGREDIENTS FOR 10 PORTIONS

1.5 kg Alfresco gnocchi, cooked

FOR THE SAUCE

250 g QimiQ Sauce Base

80 g Shallot(s), diced

10 g Garlic, finely chopped

60 g Butter

125 ml White wine

40 ml Sherry

20 ml White balsamic vinegar

250 ml Chicken stock

150 g DaneKo Havarti Cheese

5 Sage leaves, finely chopped

5 g Parsley, finely chopped

Salt and pepper

METHOD

1. Sauté the shallots and garlic in the butter until translucent. Add the white wine, sherry, balsamic vinegar and chicken stock and allow to simmer.
2. Add the QimiQ Sauce Base and DaneKo Havarti cheese and burr mix until smooth. Add the sage and parsley and season to taste with salt and pepper.
3. Serve with the Alfresco gnocchis.