



# GNOCCHI WITH A CREAMY CHEESE SAUCE AND SPINACH



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Problem-free reheating possible



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easy

## Tips

Vegetable stock can be used instead of white wine.

## INGREDIENTS FOR 4 PORTIONS

**600 g** Gnocchi [small potato dumplings], cooked

**100 g** Leaf spinach

## FOR THE CHEESE AND CREAM SAUCE

**500 g** QimiQ Sauce Base

**150 g** Cheese, grated

**125 ml** White wine

Salt and pepper

Nutmeg, ground

## METHOD

1. For the cheese sauce: mix the ingredients together and bring to a boil.
2. Add the cooked gnocchi and the leaf spinach.
3. Garnish as required and serve.