



POTATO GNOCCHI WITH SAGE AND PARMESAN SAUCE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

1 kg Gnocchi [small potato dumplings]

FOR THE SAUCE

500 g QimiQ Sauce Base

300 ml Milk

250 ml Vegetable stock

200 g Parmesan, grated

Salt and pepper

2 tbsp Sage leaves, finely chopped

Sage leaves, to decorate

METHOD

1. For the sauce: bring the milk and stock to a boil. Mix together the QimiQ Sauce Base and Parmesan, stir into the liquid and bring back to a boil. Season with salt and pepper.
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.