

## DE CECCO POTATO GNOCCHI

*With leeks, smoked pancetta and gorgonzola*



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## DE CECCO POTATO GNOCCHI

*Serves 4*

### INGREDIENTS

— Available at Mediterranean foods

- 2 Packets of 500g De Cecco gnocchi di patate
- 180g of smoked pancetta cut into 3cm long strips
- 100g of Gorgonzola dolce
- Grated Parmigiano Reggiano
- Extra virgin olive oil
- Salt and pepper to season
- 1/2 Glass of dry white wine
- Tablespoon of freshly chopped Italian parsley
- Cup of cream
- Clove of garlic thinly sliced
- Large leek cut into 1cm rings

### METHOD

1. In a large pan gently fry the leeks with the olive oil and garlic for a couple of minutes.
2. Add the pancetta. Increase the heat and fry for 5 minutes until the pancetta starts to colour and the leeks are nice and soft.
3. Add the wine and let it evaporate. Add the cream and bring the pan to a simmer.
4. Add the gorgonzola dolce and parsley. Season and simmer for two minutes and set aside.
5. In a large pot of boiling salted water cook the gnocchi and when they rise to the surface, simmer for an extra minute. Drain and toss them into the sauce. Sprinkle with Parmigiana Reggiano and serve.

*Buon Appetito!*

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