

GNOCCHI DE CECCO GRATIN

with smoked provolone and rosemary



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INGREDIENTS

— Available at Mediterranean foods

- 2 packets De Cecco potato gnocchi
- 1 cup cream
- 1 cup grated smoked provolone
- ½ cup grated Grana Padano
- Salt and white pepper to season
- 1 sprig rosemary finely chopped

METHOD

1. In a large pan gently fry the chopped rosemary with a knob of butter.
2. Before the butter changes colour add the cream, season and simmer for a couple of minutes.
3. Cook the gnocchi in plenty of salted, simmering water. Drain and add into the pan. Mix adding also the smoked cheese.
4. Place the gnocchi in a large oven tray, sprinkle with the grated Grana Padano and place the tray in hot oven with the grill on full.
5. Cook until you get a little golden crust and serve.

Buon Appetito

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