



SEMOLINO GNOCCHI GRATIN

Roman style with pecorino and pancetta

“Semolina” is one of those words you might spy in a recipe and think “fancy,” but it’s simply a wheat flour — and a smart staple in the pantry of any home cook who loves Italian food!

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SEMOLINO GNOCCHI GRATIN



Serves

4 people

Ingredients available at [Mediterranean Foods](#)

Ingredients

- 100g of grated Parmigiano Reggiano
- 50g of grated Pecorino Romano
- 100g of cubed pancetta
- 250g of fine semolina
- Salt and nutmeg to taste
- 100g of butter
- 1lt of milk
- 2 Egg yolks

1. Place the milk and half of the butter in a large pot and bring it to simmer. Add the cubed pancetta and the semolina and stir with a wooden spoon.
2. Let it cook for 5 minutes then out of the heat add the yolks, the seasoning and the parmigiano.
3. At this point spread the mix into a oiled tray. Let it cool and with a cookie cutter cut place them into a buttered baking dish.
4. Brush the disks with melted butter and sprinkle with the grated pecorino cheese.
5. Bake in oven at 180 degrees until golden and serve nice and hot.

Buon Appetito!



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