

## 'JIMMY TARTUFI' TRUFFLE GNOCCHI

*with butter and sage*



Sign up to our [Foodclub](#) on [medifoods.co.nz](#) for more recipes and special offers!

## 'JIMMY TARTUFI' TRUFFLE GNOCCHI

### INGREDIENTS

— Available at Mediterranean foods

1 packet "Jimmy Tartufi" truffle  
gnocchi  
3 tablespoons grated Parmigiano  
Reggiano

10 sage leaves  
3 tablespoons butter

### METHOD

1. Drop the gnocchi into a large pot of simmering salted water.
2. Wait until the gnocchi come to the surface then simmer for 3 minutes.
3. In the meantime, fry the sage leaves in a large pan with the butter. Before the butter starts to change colour, add 2 tablespoons of the cooking water from the gnocchi.
4. With a slotted spoon fish the gnocchi out and add them into the butter and sage sauce.
5. Sprinkle with the grated Parmigiano and serve.

Buon Appetito!

SHARE YOUR DISH  
AND TAG US!

 @MEDIFOODSNEWTOWN

 @MEDIFOODS