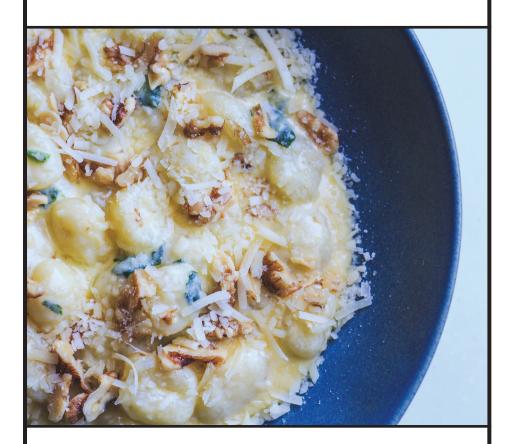


PASTA

POTATO GNOCCHI

with Raschera cheese fondue and walnuts



Sign up to our Foodclub on medifoods.co.nz for more recipes and special offers!

POTATO GNOCCHI

INGREDIENTS

Available at Mediterranean foods

4 packets of Gnocchi Medifoods 200g of Raschera cheese, roughly grated 1 tablespoon of butter

1 teaspoon of white pepper powder 1/2 cup of walnuts

4 leaves of sage

1/2 cup of milk

METHOD

- 1. In a large pan fry the chopped sage leaves with the butter.
- 2. After 1 minute add the flour and simmer for another minute. Add the milk and simmer for 4 minutes.
- 3. Cook the gnocchi until soft. Add the grated Raschera cheese into the pan and simmer for 1 minute. Toss the gnocchi in and add the white pepper.
- 4. Mix well the serve with the chopped walnuts and extra sprinkle of Grana Padano cheese on top.

Buon Appetito!

SHARE YOUR DISH



