

## POTATO GNOCCHI

*with Raschera cheese fondue and walnuts*



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## POTATO GNOCCHI

### INGREDIENTS

— Available at Mediterranean foods

- |   |                                   |
|---|-----------------------------------|
| 4 packets of Gnocchi Medifoods          | 1 teaspoon of white pepper powder |
| 200g of Raschera cheese, roughly grated | 1/2 cup of walnuts                |
| 1 tablespoon of butter                  | 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!

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