

**GNOCCHI ALLA NORCINA**  
POTATO GNOCCHI WITH "NORCINA" SAUCE



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**GNOCCHI ALLA NORCINA**

*Serves 4*

**INGREDIENTS**

— Available at Mediterranean foods

3 x 250g pkts Mediterranean Foods gnocchi

4 Italian style sausages

4 tablespoons grated Parmigiano Reggiano

1 tablespoon butter

4 tablespoons of cream

2 tablespoons Jimmy Tartuffi truffle paste

1 tablespoon freshly chopped Italian parsley

1 teaspoon freshly ground black pepper

**METHOD**

1. Cook the gnocchi in a large pot of salted simmering water.
2. Take the sausage meat out of its casing. Crumb it and fry it in a large pan with the butter.
3. When the meat is nice and brown, add the cream. Season with the black pepper and the parsley and the truffle cream; simmer for a couple of minutes.
4. When the gnocchi are cooked, soft to the bite, strain them and toss into the pan with the sauce.
5. Mix and serve with grated Parmigiano on top.

Buon Appetito!

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