



JERNEJ KITCHEN

GNOCCHI WITH TARTUFATA SAUCE

Gnocchi with Tartufata Sauce is a fabulous idea for special occasions and date night. This recipe calls for five ingredients and it's quick and simple.

SERVES	4	PEOPLE
PREPARATION:	5	MINUTES
COOK:	10	MINUTES
TOTAL TIME:	15	MINUTES

GNOCCHI WITH TARTUFATA SAUCE

- 50 g (1.7 oz) Parmesan cheese
- 2 tbsp Tartufate Zigante
- 800 g (1.8 pound) Potato Gnocchi
- 2 tbsp butter
- Truffle Cheese, to serve (optional)
- 1 tbsp chopped chives, to serve

TOOLS AND EQUIPEMENT

- grater
- bowl
- pot
- pan

TARTUFATA AND PARMESAN CHEESE

Finely grate the fresh parmesan into a small bowl. Add the Tartufata sauce and stir to combine, then set aside.

GNOCCHI

First, prepare the gnocchi. You can make them at home or buy your favorite in-store. Cook according to the package instructions. When the gnocchi are cooked al dente, drain them, but save about 300ml (1 1/4 cups) of water beforehand.

GNOCCHI WITH TARTUFATA

Add 125ml (1/2 cup) of reserved cooking water to the Tartufata mixture and stir to combine. Place a pan over medium-high heat and add the butter. Add the gnocchi and 125ml (1/2 cup) reserved cooking water when the butter melts. Increase the heat to high and cook for a minute or until the liquid thickens. Remove from the heat and stir in the Tartufata mixture. Toss to combine, then place back over low heat. While stirring, cook for a minute for the sauce to thicken. If needed, add the rest of the cooking water.

SERVE

Divide the Gnocchi with Tartufata between four plates. Sprinkle with chopped chives and, optionally, grated Truffle cheese. Serve warm.