



JERNEJ KITCHEN

CREAMY MUSHROOM GNOCCHI

Creamy Mushroom Gnocchi is a quick family meal that can be prepared in less than half an hour. This delicious dish is perfect for any day of the year.

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| SERVES | 4 | PEOPLE |
| PREPARATION: | 5 | MINUTES |
| COOK: | 20 | MINUTES |
| TOTAL TIME: | 25 | MINUTES |

CREAMY MUSHROOM GNOCCHI

400 g (1 pound) potato gnocchi

3 tbsp unsalted butter

1 onion

100 g (1 1/2 cup) fresh mushroom, sliced

300 g (10.5 oz) fresh or frozen mixed mushrooms

1 garlic clove

1 tbsp chopped parsley

1/4 tsp thyme

250 ml (1 cup) heavy cream

120 ml (1/2 cup) preserved cooking water

2 tbsp shredded Parmesan cheese

TOOLS AND EQUIPEMENT Sponsored

pot

pan

kitchen knife

cutting board

COOK THE GNOCCHI

Place a pot filled with salted water over high heat. Bring to a boil and add the gnocchi. Cook according to the package instructions until they are cooked al dente. Preserve 120ml (1/2 cup) of cooking pasta water.

PAN-FRY THE MUSHROOM

Add butter to a pan and place over medium heat. Add the chopped onion and sauté over low heat for 5 minutes when the butter melts. Cut the mushrooms into thin slices and add to a bowl. Add the frozen or fresh mixed mushrooms and cook for 6 - 8 minutes, stirring occasionally.

CREAMY MUSHROOM GNOCCHI

Add diced garlic, chopped parsley, and thyme to the sauce. Stir and cook for a minute. Add the whipping cream and half of the preserved cooking water. Season with salt and pepper to taste and bring to a boil. Reduce the heat and cook for 3 - 4 minutes. Add the cooked gnocchi and shredded parmesan. Toss to combine and cook for 2 - 3 minutes over low heat or until the sauce thickens. If necessary, add the rest of the cooking gnocchi water. Divide the dish between four plates and serve.