

POTATO GNOCCHI WITH GORGONZOLA, WALNUTS AND SAGE SAUCE

PANTRY ITEMS

- 220-250g plain flour
- Nutmeg ground, a pinch
- 1 teaspoon salt
- 3 tbsp walnuts
- 2 tbsp evo
- Sea salt & pepper



FRESH PRODUCE

- 1kg Desire potatoes
- 1 whole egg, free range
- 2 tbsp grated Parmigiano Reggiano
- 150g gorgonzola dolce
- 100ml fresh milk
- 25ml fresh cream
- 10 sage leaves



MISE EN PLACE

IMPORTANT POINT:

Cook and mash the potatoes ahead of the class as per recipe.

Please note the potatoes need to be mashed with a potato ricer or a fork, not with a mechanical masher

Please **measure and lay out** all the other ingredients ahead of the class starting.

All chopping and cooking will be done during the class with chef Luca Ciano.

1 x saucepan to cook the gnocchi in
1 x frying pan to cook the sauce in

(serves 5)

