

Beetroot gnocchi with walnuts



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Beetroot gnocchi stuffed with mascarpone and walnuts, served with butter and mint

Quantity:

1 packet of

60 g

30

60 g

Ingredients:

beetroot gnocchi with mascarpone
and walnuts by Laura & Lui (350 g)

butter

mint leaves

grated Parmesan cheese

Preparation instructions:

Boil 3.5 litres of water. Salt (15 g salt per litre). Drop the frozen gnocchi into boiling water and cook for approx. 5-6 minutes until the water starts boiling again. Blend the butter with the mint and heat in a frying pan. Add the cooked gnocchi to the mint butter sauce and stir. Sprinkle with Parmesan cheese and place on a plate.

Buon appetito!