

Gnocchi stuffed with hazelnut and chocolate cream



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Gnocchi stuffed with hazelnut and chocolate cream, served with butter and orange zest

Quantity:

1 packet of

60 g

20 g

for garnish

Ingredients:

gnocchi with hazelnut and chocolate cream by Laura & Lui (350 g)

butter

grated orange zest

mint leaves, strawberry

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.

Heat the butter in a frying pan. As soon as it melts, add the cooked gnocchi. Gently stir and place on a plate. Sprinkle with orange zest, garnish with mint leaves and strawberry (if desired).

Buon appetito!