

Gnocchi with truffle



Discover the recipe for...



Gnocchi with truffle, sun-dried tomatoes and green pepper

Quantity:

1 packet of
80 ml
6 g
6 sprigs of
1 slice of
4

Ingredients:

gnocchi with truffle by Laura & Lui
(350 g)
sun-dried tomato oil
pickled green pepper
fresh thyme
onion
sun-dried tomatoes in brine

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 oil in a frying pan, add a small slice of onion and heat gently, then remove from the hob. Add chopped pepper, water from cooking pasta and thyme. Stir everything together over low heat.

Put the cooked gnocchi into the pan, add the chopped sun-dried tomatoes.

Stir over low heat for approx. 1 minute. Put on a plate.

Decorate with fresh basil if desired.

Buon appetito!