

GNOCCHI WITH CHAMPIGNONS MUSHROOMS AND SPECK WITH FUSED BUTTER



INGREDIENTS FOR 4 PORTIONS

- 500g ricotta cheese
- 200g white flour
- 1 egg
- 150g Sautéed Champignon Mushrooms 100% Italian (Gluten Free)
- 10g grated Parmesan cheese
- 50g speck a julienne
- q.s. butter
- q.s. Sage, Freeze-Dried
- q.s. Black Pepper, Ground
- q.s. salt
- q.s. pepper

METHOD

- In a bowl mix the well-dry ricotta, flour, egg, salt and pepper.
- Spread the dough obtained in the classic shape of the gnocchi, cut and cook in plenty of salted water.
- Separately heat the champignons with some butter, speck and sage and pour it on the drained gnocchi.
- Sauté repeatedly and serve on a hot plate.
- Sprinkle with parmesan and pepper and serve.

PRODUCTS IN THIS RECIPE



**Sautéed Champignon
Mushrooms 100%
Italian (Gluten Free)**



Sage, Freeze-Dried



Black Pepper, Ground