

Gnocchi with CAMBOZOLA Black Label, mushrooms, and chives



Ingredients (for 4 servings)

150 g CAMBOZOLA Black Label
500 g gnocchi
450 g mushrooms
200 g cream
2 shallots
1 clove of garlic
1 bunch of chives
2 tbsp oil
Salt
Pepper

Preparation:

1. Clean the mushrooms, and cut them into roughly equal pieces. Peel and finely chop the shallots and garlic.
2. Prepare the gnocchi in boiling salted water according to the instructions on the package.
3. Heat 2 tbsp of olive oil in a large frying pan. Sauté the mushrooms over high heat for 2–3 minutes. Then reduce the heat and add the shallots and garlic. Sauté for another 3–4 minutes, stirring occasionally. Season with salt and pepper. Then deglaze with the cream. Cut the CAMBOZOLA Black Label into small pieces, and add to the pan with the gnocchi. Simmer over a medium heat for 3–4 minutes.
4. Finely chop the chives. Season the gnocchi with salt and pepper and garnish with chives.



Preparation time: approx. 45 minutes.

Per serving approx. 3769 kJ, 897 kcal, protein: 18.5 g, fat: 71 g, carbohydrates: 48 g