

# CAMBOZOLA polenta gnocchi with radicchio jam



## Ingredients

### Recipe for 4 servings

#### For the gnocchi

150 g **CAMBOZOLA** in cubes  
500 ml vegetable stock  
200 g polenta flour  
2 whole eggs  
2 egg yolks  
100 g ground white bread (without the crust)  
Salt and pepper

#### For the jam

3 heads of radicchio  
100 g sugar  
300 ml port wine  
500 ml Lagrein  
1 onion

## Preparation

For the jam, cut the radicchio into fine leaves and wash. Cut the onion into very fine cubes and caramelize in a hot pan with the sugar. Deglaze with port wine and red wine. Add the radicchio, and slowly reduce over low heat until the mixture reaches a jam-like consistency.

For the gnocchi, season the vegetable stock with salt and pepper and bring to the boil. Stir in the polenta flour and cook for about 30 minutes. Spread the polenta mixture onto a baking sheet and allow to cool slightly. Then pour the mixture into a bowl, and knead together with the eggs, egg yolk, and bread to form a smooth dough. Allow the dough to cool completely.

When the dough has completely cooled, roll it out to a thickness of approx. 5 mm. Use a round cookie cutter (8 cm diameter) to cut out circles, and place a cube of **CAMBOZOLA** in the middle. Then form it into gnocchi and simmer briefly in boiling salted water. The gnocchi are ready when they float to the surface. Drain the gnocchi, and sauté in a pan until golden yellow. Serve with the radicchio jam.

