



Homemade Gnocchi with Gorgonzola Pear Sauce

Ingredients for 4 portions:

For the gnocchi: 500 g floury potatoes, 50 g potato starch, **50 g Kölln® Soluble Oats**, 1 egg yolk, salt, pepper, ground nutmeg

For the sauce: 100 ml cream, 100 g gorgonzola without rind (Italian blue cheese), 1 pear, a dash of lemon juice, half a bunch of marjoram

Preparation:

Boil the potatoes with the peel until soft, drain and let cool slightly. Then peel and press them through a potato ricer or a sieve. Knead with starch, Kölln® Soluble Oats and egg yolk. Season with salt, pepper and nutmeg. On a floured worktop form the dough into a roll (approx. 3 cm thick), cut into slices of about 1 cm thick and lightly press flat with the back of a fork.

Cook the gnocchi in boiling salted water until they float to the surface.

Bring cream to the boil and let slightly reduce. Crumble cheese into small pieces and gradually mix into the cream, stirring with a whisk. Quarter and core the pear, cut into slices, add to the sauce and cook for about 3 minutes until done. Season to taste with salt, pepper and lemon juice, pour over the gnocchi and garnish with marjoram leaves.

Preparation time: approx. 1 hour