

## Potato gnocchi with a creamy parmesan and truffle sauce *(Pasta & rice main dishes)*



### Preparation

Brown the shallots in a little butter in a frying pan for a few minutes. Add the cream and the parmesan cheese. Mix well until you get a nicely combined sauce. Adjust for salt and pepper and then remove from the heat. Cook the potato gnocchi in boiling water until they rise to the surface. Drain, toss them in creamy cheese sauce and finish with a few slices of truffle. Serve hot.

### Tips

If the creamy cheese sauce gets too thick, add a ladle of the gnocchi cooking water.

### Trivia

You might have heard of 'truffle dogs' but in fact pigs are the best truffle-hunters.

### Information

**Preparation** 20 minutes

**Total Time** 10 minutes

**Serves X** Serves 3 persons

**Level of difficulty** Easy

## la terra di Puglia



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### Ingredients

**Gnocchi** 600 grams

**Fresh cream** 250 millilitres

**Parmesan** 60 grams

**Shallots**

**Butter** 30 grams

**Salt**

**Pepper**

**Truffle**