



B.PRO

Potato gnocchi with sage and ham butter and caramelised figs

Ingredients:

800 g potato gnocchi
 20 g sage leaves
 150 g butter
 100 g prosciutto
 4 figs
 20 g sugar
 1 tbsp Grappa
 Salt

Preparation:

Fry the prosciutto slices on the grill until crisp.
 Heat 2/3 of the butter, add the sage leaves and simmer briefly.
 Cook the gnocchi according to the pack instructions or fry slowly over the medium heat on the grill. Quarter the figs.
 Caramelize the sugar in a pan, deglaze with the Grappa, remove from the hob, add the figs and leave to steep.
 Serve the hot gnocchi with the sage butter, crispy ham and the figs.

Accessories:

Pasta cooker
 Ceran hob
 Griddle

Notes:

Preparation time: approx. 30 mins / difficulty level: easy / calories p.p.: n/a

Powered by:



982 g CO₂ per portion

38 % LESS CO₂ than the average when preparing this recipe.

More info on this recipe at Eaternity: www.eaternity.org