



GREENEATCHEF

HOMEMADE GNOCCHI



HOMEMADE GNOCCHETTI IN VEAL SAUCE

INGREDIENTS FOR 4 PEOPLE

- 1 Kg of potatoes
- 50/100 gr of parmesan cheese
- 250 gr of flour
- 2 eggs
- 30 gr of butter (if you like)

Procedure: cook the potatoes, mash them with a potato masher, season with salt and let them cool.

Proceed with the incorporation of the egg, flour and Parmesan cheese (and butter if you like). A variation also includes baking powder. Mix well and form some gnocchetti.

Cook them in salted water.

Salt to taste.

In this version they are seasoned with veal sauce, which keeps the gnocchetti soft, but at the same time light.

INGREDIENTS FOR VEAL SAUCE

1 kg of veal/turkey, approx.

Onion, celery, carrots for soffritto

Proceed to sauté with a drizzle of oil, let the ingredients “consume”. Place the veal on top of the fried meat and let it brown, season with salt and pepper. For cooking time, depending on the cut of meat, 1 kg will take about an hour.

Let the meat cook and leave its juices. Use the sauce thus prepared to season your homemade gnocchetti.

BUON APPETITO



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