

SEMOLINA GNOCCHI WITH MUSHROOM SAUCE



Ingredients (serves 2 people):

Semolina Gnocchi

750 ml of milk

50 g butter

60 ml olive oil

Salt to taste

Black pepper to taste

160 g of semolina

80 g grated Parmesan cheese

2 egg yolks

Olive oil to taste

2 cloves garlic, minced

50 g chopped onion

Mushroom Sauce

400 g of mushrooms like Paris, Portobello, shitake, etc. sliced

Salvia to taste

Thyme to taste

Salt to taste

Black pepper to taste.

500 ml heavy cream

30 g of butter without

Grated Parmesan cheese to taste

Preparation:

1. For the gnocchi put the milk in a pan add the butter and olive oil.
2. Season with salt and pepper and bring to the boil.
3. When boiling put the semolina and always stir not to acorns or lumps.
4. Cook for about 5 minutes.
5. Turn off the heat and add the Parmesan and egg yolks.
6. Remove from heat, spread on baking sheet and refrigerate for 1 hour.
7. After this rest time make small balls with dough and set aside.
8. For the sauce in a heated pan put olive oil and brown the garlic.
9. Put the onion, mushrooms, sage, thyme and season with salt and pepper.
10. Add heavy cream and cook until it boils. Reserve.
11. Lightly flatten the gnocchi balls.
12. In a heated fry pan put the butter and brown the gnocchi.
13. Place mushrooms and gnocchi on a plate.
14. Sprinkle Parmesan cheese to taste and serve.