# Gnocchi with Bresc Wild Garlic Pesto and Parmesan



## Ingredients

10

2.5 kg potatoes
750 g flour + 125 g (for dusting)
625 g Bresc wild garlic pesto
75 g Parmesan cheese
50 g pine nuts
25 g salt
2.5 g nutmeg
5 egg yolks

## Preparation method

Boil the potatoes, mash them, and mix with flour, egg yolks, salt, and nutmeg.
Knead into a dough, shape, dust with flour, and cook the gnocchi.
Mix the gnocchi with the wild garlic pesto and garnish with extra Parmesan cheese and pine nuts.

## Used bresc products




Bresc Bärlauch pesto
450g

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