

GNOCCHI WITH BRESC WILD GARLIC PESTO AND PARMESAN – HOMEMADE TWIST



USED BRESC PRODUCTS



Bresc Bärlauch pesto
450g

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

These homemade gnocchi are soft, airy, and full of flavor. The addition of Bresc Wild Garlic Pesto adds a herby twist that pairs perfectly with the creamy Parmesan and crunchy pine nuts. A delicious Italian dish with a rich and refined taste!

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.