

GNOCCHI WITH FRIED MUSHROOMS AND GOATS' CHEESE



INGREDIENTS

10 

- 1250 g mashed potato powder
- 250 g flour
- 5 eggs
- 125 g goat's cheese cream
- 125 g Bresc Mushroom Mix
- 125 g mixed mushrooms
- 50 g Bresc Chopped shallot
- 25 g Bresc Roasted garlic puree
- 13 Bresc Cherry tomatoes garlic parsley
- cress
- salt and pepper

USED BRESC PRODUCTS



Bresc Chopped shallot
1000g



Bresc Mushroom mix
450g



Bresc Roasted garlic
puree 325g



Bresc Sweet 'n sour
Cherry tomatoes garlic
parsley 1100g

PREPARATION METHOD

Mix the mashed potato, flour, eggs, shallot, mushroom mix and roasted garlic puree together. Season with salt and pepper. Smooth the mixture in a baking tin and cover with plastic foil. Steam the mixture at 100°C for 30 minutes. Allow to cool and cut into the shape required. Fry the gnocchi until golden-brown on a medium heat. Fry the mushrooms and arrange them on the gnocchi. Finish off the dish with the goats' cheese cream, cherry tomatoes and different kinds of cress.