



INGREDIENTS

150 g CAMBOZOLA Black Label
500 g gnocchi
450 g mushrooms
200 g cream
2 shallots
1 clove of garlic
1 bunch of chives
2 tbsp oil
Salt
Pepper



Gnocchi with **CAMBOZOLA Black Label**, mushrooms, and chives

INSTRUCTIONS

1. Clean the mushrooms, and cut them into roughly equal pieces. Peel and finely chop the shallots and garlic.
2. Prepare the gnocchi in boiling salted water according to the instructions on the package.
3. Heat 2 tbsp of olive oil in a large frying pan. Sauté the mushrooms over high heat for 2–3 minutes. Then reduce the heat and add the shallots and garlic. Sauté for another 3–4 minutes, stirring occasionally. Season with salt and pepper. Then deglaze with the cream. Cut the CAMBOZOLA Black Label into small pieces, and add to the pan with the gnocchi. Simmer over a medium heat for 3–4 minutes.
4. Finely chop the chives. Season the gnocchi with salt and pepper and garnish with chives.



45 minutes



4 servings



897 kcal
3769 KJ
18.5 g protein
71 g fat
48 g carbs