



Gnocchi with cheese

Gnocchi

400 g mehliges Kartoffeln
2 Eigelb
40 g Ländle Butter
140 g griffiges Mehl
100 g Ländle Safrankäse
10 Cocktailtomaten
200 g Rucola Pinienkerne

Preparation:

Peel the potatoes and cook them in salted water until soft. Strain and let steam out briefly in the oven at 80 ° C.

Push potatoes through a press. Mix in the egg yolk, Ländle butter and 80 g Ländle saffron cheese, season with salt, pepper and nutmeg and work in the flour.

Do not knead for too long as the dough can get sticky. Bring water to the boil in a saucepan with plenty of salt and cook a test gnocchi.

Roll out the dough into 1 cm thick strands and cut off 2 cm long pieces. Either cook like that or shape into balls and shape into gnocchi with a fork.

Pour into the boiling water and let rise. Pour directly into a pan with brown butter with a perforated ladle and toss.

Add quartered tomatoes and serve with fresh rocket and roasted pine nuts. Slice the rest of the cheese over it.