



ALL'OPERA IN TRENTINO DAL 1870

ROMAN-STYLE GNOCCHI



INGREDIENTS

Serves 2 people

100 g coarse durum wheat semolina
500 ml milk
1 tablespoon of butter
2 egg yolks
50 g grated parmesan
Salt

PREPARATION

Bring the milk to the boil with the salt and butter, then pour in the semolina, stirring constantly. Cook over a low heat until the semolina thickens. Leave to cool for a few minutes.

Mix the egg yolks with the parmesan cheese and stir into the semolina.

Pour the mixture onto a flat surface and leave to cool completely. Then roll out the dough until it is approx. 1 cm thick and use a glass to cut into discs, then place them in a greased casserole dish.

Cover with some knobs of butter and plenty of grated parmesan. Bake in a preheated oven at 200°C for about 15 minutes until golden brown.

The gnocchi can also be breaded and sautéed in a pan.

