

Gnocchi with Fontina Cheese Fondue & White Winter Truffle



Serves: 4

Profitability:

Ingredients:

1kg freshly made gnocchi

200g fontina cheese, rind off and cut into small cubes

40g butter

2 egg yolks

100ml milk

To season ground nutmeg

White winter truffle, finely sliced

Steps:

Soak cheese cubes overnight in milk. Next day, pour both cheese and milk into a double boiler and heat gently.

When hot, add butter and egg yolks, stirring vigorously with a wooden spoon. Keep stirring, without letting the mixture boil.

When you have a smooth, thick cream, season with nutmeg.

Pour the fondue over cooked gnocchi, topping at the last minute with the white truffle.