



## FRESCOBALDI ITALIAN RECIPES

## Flour Gnocchi with Truffle Sauce

Serves 4

Chef: Donatella Zampoli

Ingredients:

4 eggs  
1 1/2 cup flour  
1 1/4 cup buckwheat flour  
1 - 1.25 cups milk  
salt/ white pepper

For the sauce:

7 oz gr black truffle  
1\4 clove garlic  
salt  
6 tbsp butter  
1/3 cup cooking cream  
9 oz grated Parmesan cheese (for the bowls)

Beat the eggs with the two kinds of flour to get a thick mixture. Pour in the milk and salt.

With the help of a small knife, shape the dough into small gnocchi and drop them into the boiling water. Cook for 5 minutes. Drain and blend in the sauce.

*How to prepare the sauce:*

Chop very fine the truffle (leave one piece just for decoration). Heat a non-stick pan with a little butter, add the truffle, and add the cream, salt and white pepper.

Add the gnocchi and blend in the cooking sauce and the Parmesan cheese, leave it to melt and, when it is golden, serve with sliced truffle on top!