



### Gnocchi with Gorgonzola, Walnuts, and Pears

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Literally meaning "little knobs," gnocchi dumplings are made of riced potato and flour. The dough is then rolled, one by one, over a textured surface to produce sauce-capturing ridges.

Courtesy of Master Gnocchi, this recipe combines their classic potato gnocchi with creamy gorgonzola and pears. Hailing from Treviso of northern Italy, Master Gnocchi produces fresh, yet quick-cooking gnocchi reminiscent of the homemade kind. In other words: you can have soft pillowy dumplings that taste like nonna made them in a matter of minutes.

Get the recipe for their gorgonzola gnocchi below, then pick up all the ingredients in our marketplace!

ield: 2 servings

100 ml heavy cream  
150 gr Gorgonzola DOP cheese  
50 gr peeled walnuts



2 pears  
Fresh butter  
Sea salt, to taste  
400 gr Master Classic Gnocchi di Patate

Heat the cream in a pan on low heat. Add the gorgonzola previously chopped and let melt. Whisk in the mixer and keep aside.

Mince the walnuts with a knife and set them aside. Peel the pears and cut them into small pieces.

Melt a knob of butter in a non-stick pan on low heat, add the walnuts, the pears, and the gorgonzola cream.

Buon appetito!

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