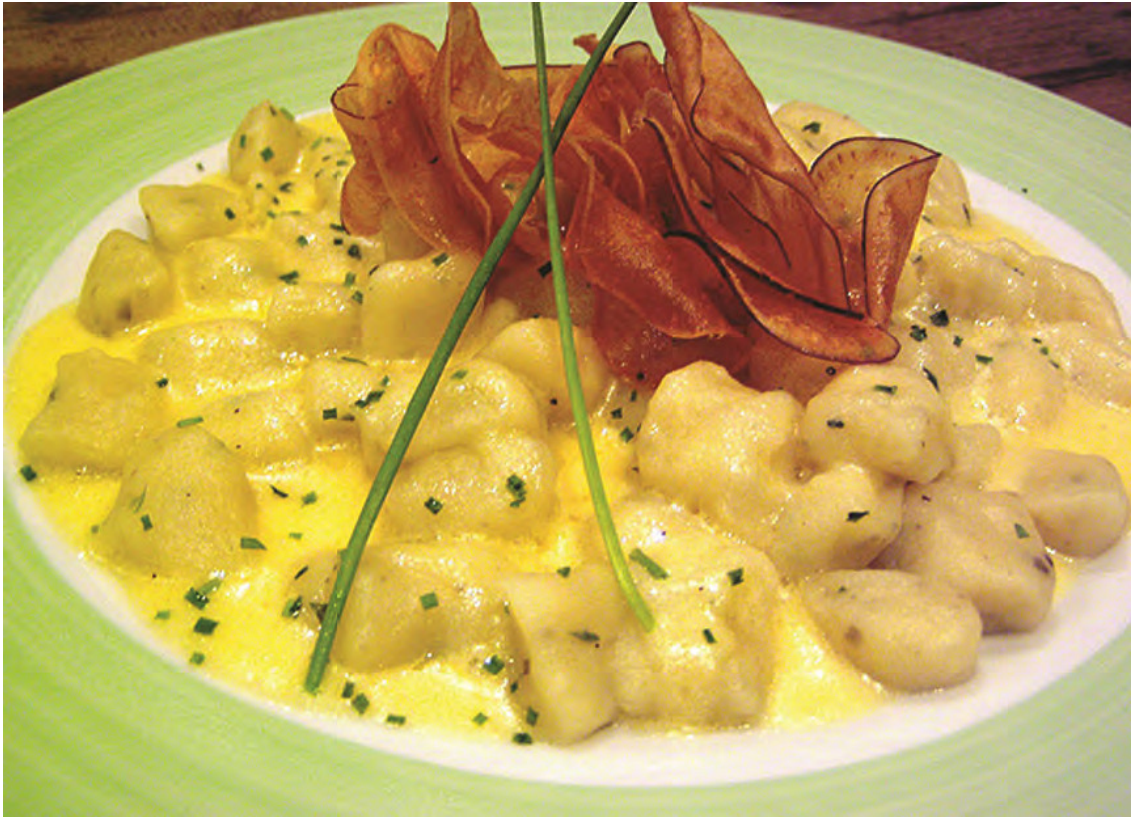


SWEET POTATO GNOCCHI WITH PARMESAN CREAM



Ingredients (serves 6 people):

Gnocchi

1 kg of sweet potato

300 g of wheat flour

50 g of cornstarch

150 g grated Parmesan cheese

1 egg

Chopped parsley to taste

Salt to taste

Black pepper to taste

Parmesan Cream

800 ml heavy cream

200 g grated Parmesan cheese

Salt to taste

1 pinch of grated nutmeg

Preparation:

1. Cook the shelled sweet potato with a little salt until soft.
2. Pass through the potato strainer or knead well with a fork until mashed.
3. For the gnocchi add the wheat flour, the lightly beaten egg and the rest of the ingredients and knead until smooth and free from the hand. Adjust salt and pepper.
4. On a worktop with speckled wheat flour roll the dough into small rolls and cut into 2 cm pieces.
5. Squeeze in the center of the 2 cm pieces and compress over a fork or gnocchi roll.
6. Reserve on a kitchen towel with wheat flour.
7. For the Parmesan cream to heat the heavy to almost boiling, add the Parmesan cheese, salt and nutmeg and let reduce a third.
8. In a pan boil plenty of water with a little salt and cook the gnocchi until they rise to the surface.
9. Arrange the gnocchi on a platter and pour parmesan cheese sauce over the gnocchi.
10. Sprinkle parsley and serve immediately.