

French Style Gnocchi a la Carborana (Knepfles)



Cook Like
a French

	Preparation time	30 mn		Difficulty	easy
	Cooking time	30 mn		Serving	4 people

Ingredients

7 eggs ☪ 250g flour ☪ 250 fresh cream cheese
☪ 2 tbs of fresh cream ☪ 125g bacon ☪ 4 slices
of bread ☪ 2 tbs of green onions ☪ 60g butter
☪ olive oil ☪ salt ☪ black pepper ☪

Cooking utensils

1 pot ☪ 1 frying pan ☪ 1 kitchen knife ☪ 1
tongue ☪ 1 sieve ☪ 1 spatula ☪ 1 whisk ☪ 1
big bowl ☪ 1 tray ☪ 1 chopping board ☪ 1
measuring cup ☪ 1 scale ☪ 2 table spoons ☪
plates ☪ kitchen towels ☪

Steps to go

The French Gnocchis :

- 1.) Fill in a pot with water. Add 1 tbs of salt. put it to a boil.
- 2.) In a big bowl, **crack** 3 eggs in and **whisk**. Add flour, fresh cream cheese, 1 tbs green onions, 20g butter, 1 **sprinkle** of black pepper and salt. Mix the **dough** well.
- 3.) Put kitchen towel sheets on a tray. With 2 tbs, make **lumps** of dough from the big bowl and **drop** into the boiling water. Once they are cooked, they will start **floating**. Fish them using a sieve, rince into cold water and **reserve** on a tray. Repeat until there is no dough left.

Vocabulary

- **a dough** : a vegetable.
- **an lump** : changing color due to be in air.

- **to crack** : mix gently.
- **to whisk** : mix with a whisk.
- **to sprinkle** :
- **to drop** : let/make fall vertically.
- **to float** : take/put in.
- **to reserve** : store for later.

- **golden brown** : こんがりと

The dressing :

- 1.) Dice the bread and bacon.
- 2.) Melt 40g butter in a sauce pan over medium heat. Add a little olive oil so that it will not burn. Add the bread and sauté until **golden brown**. Reserve on a tray.
- 3.) Add the bacon and sauté until golden brown. Reserve on a tray.
- 4.) Add the gnocchis and sauté until golden brown. Add the bread and bacon, salt and black pepper and saute until ready.

The plating :

- 1.) Portion and plate accordingly to the number of students.
- 2.) In the center of the plates of gnocchis, dig a hole, drop 2 tbs of fresh cream and top up with an egg yolk.
- 3.) At last sprinkle a tbs of green onions and black pepper over.

My notes

*And Voilà !
Enjoy your Meal !*