

Grand Cru Jurassic gnocchi with green beans and sprouting seeds

Informations

People : 4



Ingredients

- 200 g finely chopped Grand Cru Jurassic
- 1 kg floury potatoes
- 2 eggs
- 300 g flour
- 100 g potato starch
- 20 g butter
- salt
- nutmeg
- 300 g green beans
- sprouting seeds

Preparation steps



1. Boil the potatoes until soft.
2. Leave to cool briefly then peel and mash.
3. Add the flour, eggs, Grand Cru Jurassic, nutmeg, salt and potato starch. Mix to a doughy consistency.
4. On a well-floured work surface, roll out the dough into strips about 1.5 cm thick.
5. Cut 1cm wide pieces and shape into balls. Roll the dough balls with the back of a fork to leave a striped pattern.
6. Cook the gnocchi in salted boiling water.
7. As soon as they rise to the surface, strain and fry in butter.
8. Cut the green beans into thin strips and add to the frying gnocchi.
9. Add the sprouting seeds and serve immediately.