

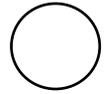


PASTA
EVANGELISTS
made in London

**GIANT GORGONZOLA & WALNUT-FILLED GNOCCHI
WITH SAGE BUTTER & WALNUT CRUMB**



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ABOUT THIS DISH

The word *gnocchi* comes from the Italian *nocchio*, meaning 'knot in wood'. *Gnocchi* have been a staple in Italy since Ancient Roman times, as has cheese, beloved of the notoriously indulgent citizens of Rome and extolled by the author Pliny. Pliny enjoined his fellow citizens to delight in a blue cheese from Nemausus (Nîmes) in France, not dissimilar to modern *gorgonzola*, which, in an approving nod to ancient Roman decadence, we stuff our handmade *gnocchi* with. Below you will find a photo of the amazing sculpture of *Laocoon* and his sons, one of Pliny's favourites, showcased in *Roma*.

We also include Italian walnuts, which, perhaps bizarrely, the Romans thought looked more like testicles, going as far as to consecrate the walnut tree to Jupiter, the king of the Roman gods, referring to the nuts "glands of Jupiter". We serve our Roman *gnocchi* with a sumptuous serving of *burro e salvia* - sage butter - and a sprinkling of beautiful crushed walnuts.

METHOD

1. Heat a tablespoon of vegetable oil in a frying pan.
2. Once hot, pan fry the *gnocchi* for 3-4 minutes until golden and crispy, stirring frequently.
3. Add the butter to the pan. Once the butter has melted, turn off the heat.
4. Sprinkle with the walnuts crumb. **Buon appetito.**

INGREDIENTS

(Allergens in **bold**):

Item	Weight	Calories	Ingredients
Gnocchi filled with Gorgonzola & Walnuts	200g	410kCal	Gnocchi (78%): Potato Flakes (Sulphites) (42%), Maize Starch, Flour 00 (Wheat), Salt, Potato Starch, Milk Powder, Egg Powder, Preservative: E223 (Sodium metabisulphite), Antioxidant: E304, Acidity regulator: E330, Emulsifier: E471, Stabilizer: E450. Filling (22%): Gorgonzola Cheese (Milk) (42%), Ricotta Cheese (Milk), Walnut (17%), Italian Grated Cheese (Milk , Salt, Rennet)
Sage Butter	25g	150kCal	Butter (Milk), Sage, Salt, Black pepper
Walnuts	8g	64kCal	Walnuts

Consume within 1 day of delivery.

FREEZING: The *gnocchi* can be frozen (below -18 degrees °C) on day of delivery and keeps for 1 month in the freezer. The *gnocchi* should be defrosted in the fridge overnight. The butter can also be frozen. This food has been prepared in a kitchen that also prepares molluscs, mustard, nuts, gluten, fish, crustaceans, and therefore may contain traces of these.

