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Sweet potato gnocchi on white wine-onion cream sauce

INGREDIENTS

4 sweet potatoes

2 eggs

400 g flour

60 g Parmesan cheese

1/2 tsp curry

some chili

salt, pepper

White wine onion cream sauce

2 onions

2 spring onions

3-4 tablespoons of oil

3-4 tablespoons white wine

2 tablespoons parsley

some nutmeg

1 tablespoon butter

salt, pepper

INSTRUCTIONS

Place the sweet potatoes in an ovenproof dish and bake in the oven at 200 C° for about 20 minutes. Let the potatoes cool down, peel them and mash them in a bowl. Now knead the potato mass with eggs, flour, parmesan and the spices to a dough. Form strands of approx. 3 cm thick on a lightly floured work surface. Divide the individual strands into small pieces, shape them slightly and press them in slightly with a floured fork. Pour portions into boiling salted water. Leave to stand for 4-6 minutes until they float to the surface. For the white wine onion and cream sauce, peel 2 onions and chop them finely. Cut the spring onions into rings. Sauté the onion and spring onions in oil and deglaze with the white wine. Let the white wine reduce and then add cream, spices and parsley and let it simmer. Finally, add some butter to the sauce.

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