

## Gnocchi gratin



**20:55**




**This recipe is available for:**

- Convotherm mini


**Accessories:**

- 1/1 GN Granite enameled tray, 60 mm deep, 3013030

P R O F I L E

-  Chilled 4°C
-  1 Full Tray
-  From Scratch

**Stage 1**  
165 °C

 Combi-steam

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 2

R E C I P E

### Ingredients

1	kg	Precooked gnocchi
3	pcs	Onions
4	pcs	Garlic cloves
3	tsp	Italian herbs
500	ml	Tomato sauce
300	ml	Cream
300	g	Shredded cheese
1	tsp	Salt
1	tsp	Pepper

### 1. Food Preparation

Add the precooked gnocchi together with chopped onions, garlic, Italian herbs in the tray. Add the pizza tomato sauce and cream to it. Season with salt and pepper. Sprinkle the shredded cheese on top and put it into the preheated Convotherm.

### 2. Cooking Instruction

You can also add the cheese after half of the cooking time, so the cheese will be softer.

### 3. Food Serving Instruction

Serve the gratin with a mixed salad.