

Gorgonzola Gnocchi w. Spinach & Walnuts topped w. Beef Cheeks & Micro Greens



Ingredients:

2 tbsp Butter
Panko Bread Crumbs (for topping Ramekins)
Olive Oil (drizzle over Breadcrumbs)
½ lb Beef Cheeks
1 lb Gnocchi
½ ts ground black Pepper
1¼ cups Gorgonzola, cut in pieces
½ cup Crème Fraîche
½ cup Cream
2 large handfuls Spinach
1 cup Walnuts, roughly chopped
Micro Greens for garnish

Instructions:

Preheat oven to Broil.
Bring pot of water to boil, add salt and cook the gnocchi until they float.
Remove and lightly coat with olive oil.
Melt butter in a pan over medium-high heat, add the gnocchi and the black pepper.
Mix well and cook for about 8 minutes, until the gnocchi are crispy and golden brown on all sides.
Add in the Gorgonzola and mix well while it melts.
Add in the Crème Fraîche, mix to dissolve any cheese stuck to the bottom of the pan, then add the cream.
Mix well and bring to a simmer.
Add in the spinach, mix, and allow to wilt.
Once the spinach is wilted, mix again and turn off the heat.
Add in the walnuts, then mix well.
Let sit for one minute to allow for the heat to spread and then taste test.
Adjust seasoning if necessary, then put into ramekins.
Top with breadcrumbs and a drizzle of olive oil.
Place in oven until golden brown on top.
Remove, top with Beef Cheeks and garnish with Micro Greens.