



## Gnocchi with Gorgonzola, Walnuts, and Pears

Eataly Magazine (September 30, 2019)



Literally meaning "little knobs," gnocchi dumplings are made of riced potato and flour. The dough is then rolled, one by one, over a textured surface to produce sauce-capturing ridges.

Courtesy of Master Gnocchi, this recipe combines their classic potato gnocchi with creamy gorgonzola and pears. Hailing from Treviso of northern Italy, Master Gnocchi produces fresh, yet quick-cooking gnocchi reminiscent of the homemade kind. In other words: you can have soft pillowy dumplings that taste like nonna made them in a matter of minutes.

Get the recipe for their gorgonzola gnocchi below, then pick up all the ingredients in our marketplace!

ield: 2 servings

100 ml heavy cream  
150 gr Gorgonzola DOP cheese  
50 gr peeled walnuts

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2 pears  
Fresh butter  
Sea salt, to taste  
400 gr Master Classic Gnocchi di Patate

Heat the cream in a pan on low heat. Add the gorgonzola previously chopped and let melt. Whisk in the mixer and keep aside.

Mince the walnuts with a knife and set them aside. Peel the pears and cut them into small pieces.

Melt a knob of butter in a non-stick pan on low heat, add the walnuts, the pears, and the gorgonzola cream.

Buon appetito!

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