

CHEF SIMMER SAUCE

TRUFFLE MUSHROOM SAUCE RECIPES

Mushroom and Truffle Gnocchi

Handcrafted by Chef Sophie Budd



Ingredients

250 g gnocchi, 1 x sachet sauce
100 ml cream

Steps

- Warm the sauce in a pan with the cream
- Boil some water with a big pinch of salt
- Cook the gnocchi and lift into the sauce with a holey spoon, toss gently
- Serve with grated Parmesan on top

