

heute gibt es...

gnocchi alla Romana



Ingredients: (For 2 people)

- 500 ml milk
- 50 g Butter
- a pinch of nutmeg
- ½ TL Salz
- 125 g Hartweizengrieß
- 1 egg yolk
- 70 g of grated Parmesan
- Fat to grease the baking dish

Preparation:

1. heat the milk slowly in a saucepan with 20g butter, nutmeg and salt over medium heat.
2. Once the milk is simmering, return the oven to lowest setting, add the semolina slowly, stirring constantly with a whisk, so avoid lumps.
After a few minutes, a thicker porridge should be developed. If this is the case, then remove the pan from the heat.
3. Well first the yolks and then 50 g grated Parmesan mix well with a wooden spoon.
4. Place the still hot mass on a baking paper and shape into a roll with about 7 cm in diameter.
This completely wrap in wax paper and place for 20 minutes in the refrigerator.
5. Melt in a small saucepan Meanwhile, the remaining butter (30 g) and set aside.
6. The oven to 180 ° C (fan) Preheat.
7. Then cut the semolina role in 1 cm thick slices and slightly overlapping layer them in the greased baking dish.
8. The melted butter over the gnocchi and pour the remaining Parmesan cheese (20 g) Sprinkle.
9. The gnocchi in a preheated oven bake for first 15 minutes and then gratinieren golden brown for about 7 minutes with the grill.