

# Spezialitads dal Grischun

---



## **GORGONZOLA GNOCCHI WITH GRISONS DRY-CURED BACON**

*Creamy, tangy main course*

### **Ingredients**

(for 4 people)

750 g ready-made gnocchi  
Salt

### **Sauce**

2 dl cream  
80 g Gorgonzola  
Nutmeg  
Freshly ground pepper  
Garnish  
50 g Grischuna dry-cured bacon

### **Preparation**

- Cook the gnocchi in salt water for about 10 minutes.
- To make the sauce, dice the Gorgonzola and mash lightly with a fork. Allow to simmer with the cream until the Gorgonzola has melted. Season to taste with nutmeg and pepper. Cut the bacon into thin rashers. Serve the gnocchi covered with the sauce and place the bacon rashers on top.