





POTATO GNOCCHI AND GIROLLE MUSHROOMS

SERVES: 4 · DIFFICULTY: EASY · TOTAL TIME: 40 MINUTES PLUS COOKING THE POTATOES

INGREDIENTS

- 500 g mountain potatoes
- 110 g flour 0
- 35 g starch
- 20 g yolk
- 7,5 g salt
- 20 g butter
- 250 g girolle mushrooms
- 60 g Trentingrana cheese
- 1/2 garlic clove
- 1/2 thyme sprig
- 0.75 dl Loré Chardonnay Trentino DOC
- 3 parsley stalks

DIRECTIONS

Wash the potatoes, peel them, cut them in half lengthwise and steam them in the oven. Then mash them, let them cool and add flour, salt, egg yolk and starch, knead and make gnocchi in the traditional way. Clean the girolle mushrooms, mash them quickly in a saucepan with butter, garlic and thyme.

Cook the gnocchi in plenty of salted water, mash them in a pan with a knob of butter and a tablespoon of cooking water, then stir in Trentingrana cheese and serve on plates. Pass the girolles in a pan with a knob of butter and sprinkle with Loré, then pour over the gnocchi and finish with parsley.

PAIRING

The explosion of fresh aromas and the complexity given by the passage in wood of **Loré Chardonnay Trentino DOC** harmonise with the gnocchi and girolles; the harmony of **46° Parallelo Biologico** then completes the circle.

