



SWEET POTATO GNOCCHI WITH ROQUEFORT SAUCE

Ingredients

For 2 persons

200g T80 wheat flour

140g sweet potato

1 egg

100g roquefort

10ml sour cream

Steps

- 1.** Peel the sweet potatoes and cut them into pieces. Then steam them until they are tender, then pour them into the food processor and make an homogeneous puree. Add in it the flour, salt and egg and mix again.
- 2.** Sprinkle flour on the work surface and separate the dough into 3 pieces. Make 3 rolls of dough and cut it to make the gnocchi. Roll each of your balls and make the impression with a fork.
- 3.** Pour the gnocchi in a large saucepan of boiling water and once they rise to the surface drain them.
- 4.** Then in a large pan with butter or olive oil, cook the gnocchi until that they are golden.
- 5.** In a side pan, melt the cream with the Roquefort. Once the sauce is homogeneous, serve the gnocchi with the cheese sauce.