KIKKOMAN

Gnocchi with prosciutto, peppers, mushrooms and cherry tomatoes with burrata

Total time **50 mins** **20 mins** preparation time **30 mins** cooking time

Nutritional facts (per portion):
3,153 kJ / 753 kcal

Fat: **36.7 g** Protein: **29.8 g**
Carbohydrates: **74.5 g**

INGREDIENTS

2 portion(s)

400 g	potatoes
80 g	flour
1	egg
1 tsp	salt
1	onion
1	garlic clove
0.5	red pepper
100 g	mushrooms
200 g	cherry tomatoes
100 g	prosciutto crudo
1 tbsp	olive oil
1 tsp	Kikkoman Naturally Brewed Soy Sauce
50 ml	double cream
125 g	burrata
1 tbsp	chopped basil
0.25 tsp	pepper

PREPARATION

Step 1

400 g potatoes - **80 g** flour - **1** egg - **1 tsp** salt
Boil the potatoes in their skins. Peel when slightly cooled and mash through a press or mincer. Add the flour and egg to make the gnocchi dough. Divide into two parts and make a roll on a floured surface. Cut the roll into approx. 3 cm pieces.

Boil the gnocchi dumplings in salted water until they are soft – about 3 minutes after they rise to the surface.

Step 2

1 onion - **1** garlic clove - **0.5** red pepper - **100 g** mushrooms - **200 g** cherry tomatoes - **100 g** prosciutto crudo - **1 tbsp** olive oil - **1 tsp** Kikkoman Naturally Brewed Soy Sauce - **50 ml** double cream
Chop the onion and garlic. Slice the red pepper and mushrooms and halve the tomatoes. Cut the ham into strips. Fry the onion in olive oil until softened, add the garlic and fry for half a minute. Add the red pepper and mushrooms and fry for 3 minutes. Add the ham and fry for a further 2 minutes, then add the tomatoes. Add the Kikkoman Soy Sauce and cream.

Mix and simmer for about 3 minutes.

Step 3

125 g burrata - **1 tbsp** chopped basil - **0.25 tsp** pepper
Add the cooked gnocchi, burrata, and basil leaves to the sauce. Serve sprinkled with freshly ground pepper.