



Gnocchi Gratin with Gorgonzola Dolce

READY IN



45 min.

SERVINGS



6

CALORIES



523 kcal

SIDE DISH

Ingredients

- ☐ 3 tablespoons breadcrumbs dried fine
- ☐ 1 large eggs
- ☐ 1 large egg yolk
- ☐ 1 cup flour all-purpose plus more
- ☐ 4 ounces cheese blue
- ☐ 1 cup cup heavy whipping cream
- ☐ 1 teaspoon kosher salt plus more
- ☐ 0.5 teaspoon nutmeg freshly grated
- ☐ 6 ounces parmesan divided finely grated

- ☐ 1 sprig rosemary
- ☐ 1 pound baking potatoes
- ☐ 2 tablespoons butter unsalted divided room temperature ()

Equipment

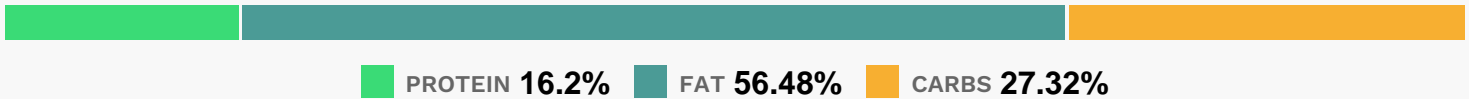
- ☐ bowl
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ pot
- ☐ sieve
- ☐ baking pan

Directions

- ☐ Place potatoes in a large pot.
- ☐ Add water to cover by 1";bring to a boil, reduce heatto medium, and simmer untiltender, 25–30 minutes.
- ☐ Drain;set aside and let cool slightly.Peel potatoes. Pass throughricer or a food mill or sieve,into a large bowl.
- ☐ Whisk eggand egg yolk in a small bowl toblend.
- ☐ Add egg mixture, 1/3 cup
- ☐ Parmesan, 1 cup flour, 1 teaspoonsalt, and nutmeg to potatoes.Using your hands, gentlymix to form a soft but not stickydough.
- ☐ Transfer dough to afloured surface. Gather into aball, then divide into 4 pieces.
- ☐ Line a rimmed bakingsheet with parchment paper;dust with flour. Working with1 piece at a time (keep other pieces covered with a dampkitchen towel), roll dough intoa 24"-long rope.
- ☐ Cut crosswiseinto 1" pieces. Working with1 piece at a time, press lightlyon gnocchi with the back of thetines of a fork and gently rollgnocchi to create ridges on1 side.
- ☐ Place on prepared bakingsheet and lightly dust with flour.DO AHEAD: Can be made 4hours ahead. Cover and chill.Cover and chill remaininggrated cheese.

- ☐ Bring cream, rosemary, and ginger to a boil in a small saucepan.
- ☐ Remove from heat; cover and let steep for 30 minutes. Set aside.
- ☐ Preheat oven to 375°F. Bring a large pot of salted water to a boil. Working in batches of about 12 at a time, cook gnocchi until they float to the surface, 2–3 minutes. Using a slotted spoon, transfer gnocchi to a baking dish coated with 1 tablespoon butter.
- ☐ Mix 3 tablespoons Parmesan, remaining 1 tablespoon butter, and breadcrumbs in a small bowl. Strain reserved cream mixture into dish all over gnocchi. Break off small pieces of Gorgonzola; scatter over.
- ☐ Sprinkle the remaining
- ☐ Parmesan over, then the breadcrumb mixture.
- ☐ Bake until the filling is bubbling and the topping is browned, 25–30 minutes.

Nutrition Facts



Properties

Glycemic Index: 58.96, Glycemic Load: 22.65, Inflammation Score: -7, Nutrition Score: 16.170000014098%

Nutrients (% of daily need)

Calories: 523.45kcal (26.17%), Fat: 32.99g (50.75%), Saturated Fat: 20.39g (127.47%), Carbohydrates: 35.9g (11.97%), Net Carbohydrates: 34.08g (12.39%), Sugar: 2.41g (2.68%), Cholesterol: 149.91mg (49.97%), Sodium: 1124.33mg (48.88%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 21.29g (42.59%), Calcium: 493.93mg (49.39%), Phosphorus: 394.26mg (39.43%), Selenium: 23.13µg (33.04%), Vitamin B2: 0.44mg (26.1%), Vitamin A: 1152.64IU (23.05%), Vitamin B1: 0.31mg (20.5%), Vitamin B6: 0.37mg (18.59%), Folate: 72.81µg (18.2%), Manganese: 0.32mg (16.24%), Potassium: 476.02mg (13.6%), Iron: 2.43mg (13.48%), Zinc: 2mg (13.31%), Vitamin B3: 2.65mg (13.25%), Vitamin B12: 0.79µg (13.15%), Magnesium: 45.31mg (11.33%), Vitamin B5: 1.12mg (11.2%), Vitamin D: 1.26µg (8.4%), Copper: 0.15mg (7.63%), Fiber: 1.81g (7.25%), Vitamin C: 4.56mg (5.53%), Vitamin E: 0.77mg (5.12%), Vitamin K: 4.33µg (4.12%)