



Gnocchi Gratin with Gorgonzola Dolce

READY IN



45 min.

SERVINGS



6

CALORIES



524 kcal

SIDE DISH

Ingredients

- ☐ 3 tablespoons breadcrumbs dried fine
- ☐ 1 large eggs
- ☐ 1 large egg yolk
- ☐ 1 cup flour all-purpose plus more
- ☐ 1 ginger fresh
- ☐ 4 ounces cheese blue
- ☐ 1 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

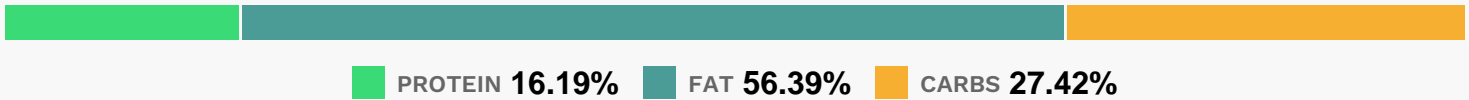
- ☐ bowl
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ pot
- ☐ sieve
- ☐ baking pan

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 smallsaucepan.
- ☐ Remove fromheat; cover and let steep for30 minutes. Set aside.
- ☐ Preheat oven to 375°F. Bringa large pot of salted waterto a boil. Working in batchesof about 12 at a time, cookgnocchi until they float to thesurface, 2–3 minutes. Using aslotted spoon, transfer gnocchito a baking dish coated with1 tablespoon butter.
- ☐ Mix 3 tablespoons Parmesan,remaining 1 tablespoon butter, andbreadcrumbs in a small bowl.Strain reserved cream mixtureinto dish all over gnocchi. Breakoff small pieces of Gorgonzola; scatter over.
- ☐ Sprinkle the remaining
- ☐ Parmesan over, then the breadcrumb mixture.
- ☐ Bake until the fillingis bubbling and the toppingis browned, 25–30 minutes.

Nutrition Facts



Properties

Glycemic Index:61.46, Glycemic Load:22.68, Inflammation Score:-7, Nutrition Score:16.217391345812%

Nutrients (% of daily need)

Calories: 524.38kcal (26.22%), Fat: 33g (50.76%), Saturated Fat: 20.4g (127.48%), Carbohydrates: 36.1g (12.03%), Net Carbohydrates: 34.27g (12.46%), Sugar: 2.43g (2.7%), Cholesterol: 149.91mg (49.97%), Sodium: 1124.49mg (48.89%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 21.32g (42.63%), Calcium: 494.12mg (49.41%), Phosphorus: 394.66mg (39.47%), Selenium: 23.14µg (33.05%), Vitamin B2: 0.44mg (26.12%), Vitamin A: 1152.64IU (23.05%), Vitamin B1: 0.31mg (20.52%), Vitamin B6: 0.37mg (18.69%), Folate: 72.93µg (18.23%), Manganese: 0.33mg (16.37%), Potassium: 480.86mg (13.74%), Iron: 2.43mg (13.52%), Zinc: 2mg (13.34%), Vitamin B3: 2.66mg (13.3%), Vitamin B12: 0.79µg (13.15%), Magnesium: 45.81mg (11.45%), Vitamin B5: 1.12mg (11.23%), Vitamin D: 1.26µg (8.4%), Copper: 0.16mg (7.76%), Fiber: 1.84g (7.34%), Vitamin C: 4.62mg (5.6%), Vitamin E: 0.77mg (5.14%), Vitamin K: 4.33µg (4.12%)