

Semolina gnocchi

Cuisine: **Czech**

Food category: **Side dishes**



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Company: **Retigo**



Program steps

Preheating: **99 °C**

1 Steaming

Termination by time

00:12 hh:mm

99 °C

50 %



Ingredients - number of portions - 10

Name	Value	Unit
milk 3.5%	1200	g
butter soft	75	g
salt	15	g
semolina	360	g
nutmeg	1	g
chicken eggs	160	g

Nutrition and allergens

Allergens: 1, 3, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	287.2 kJ
Carbohydrate	33.6 g
Fat	13.2 g
Protein	9.5 g
Water	0 g

Recommended accessories



GN container Stainless steel perforated

Directions

Bring the milk to a boil, add the butter, lightly salt and, stirring constantly, sprinkle in the sifted semolina. Stir until the resulting dough stops sticking to the walls, then let it cool, stirring occasionally.

Season the dough with nutmeg and slowly add the egg. We shape spoonfuls of gnocchi from the mixed dough and place them on greased GN perforated.

We cook in a preheated combi oven on the specified program.

After finishing the heat treatment with a shower, cool the gnocchi in the combi oven chamber.