

# Semolina gnocchi

Cuisine: **Czech**  
Food category: **Side dishes**



Author: **Vlastimil Jaša**

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

Directions

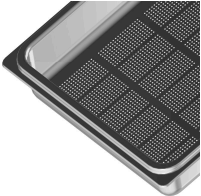
Bring the milk to a boil, add the butter, lightly salt and, stirring constantly, sprinkle in the sifted semolina. Stir until the resulting dough stops sticking to the walls, then let it cool, stirring occasionally.

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.

## Recommended accessories



GN container Stainless steel perforated