


Potato gnocchi with mint

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



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Company: **Retigo**



Program steps

Preheating: 99 °C

1

Steaming

Termination by time

00:08
hh:mm

99 °C

80 %

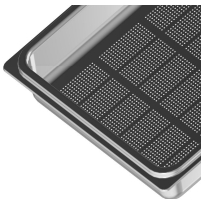
Ingredients - number of portions - 10		
Name	Value	Unit
potatoes	1800	g
chicken eggs	2	g
semi-coarse wheat flour	650	g
mint	5	g
orange peel	1	g
salt	3	g
olive oil	0	g

Nutrition and allergens	
Allergens: 1, 3	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	390.6 kJ
Carbohydrate	83 g
Fat	1 g
Protein	10.1 g
Water	0 g

Directions

Peel, rinse and finely grate the potatoes cooked in their skins. Mix eggs, salt, flour, chopped mint and finely grated orange peel into the grated potatoes. We shape the dough into gnocchi with a tablespoon, which we place on a 40 mm high greased perforated GN and cook on the program listed above. After cooking, brush with olive oil.

Recommended accessories



GN container Stainless steel perforated