


# Potato gnocchi with mint

Cuisine: Czech  
Food category: Side dishes



Author: Vlastimil Jaša

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

## Directions

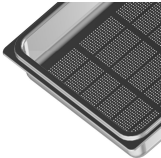
Peel, rinse and finely grate the potatoes cooked in their skins. Mix eggs, salt, flour, chopped mint and finely grated orange peel into the grated potatoes. We shape the dough into gnocchi with a tablespoon, which we place on a 40 mm high greased perforated GN and cook on the program listed above. After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

## 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

## Recommended accessories



GN container Stainless steel perforated