

CULINARY STUDIO

Offelle alla Triestina

- (Gnocchi dough Medallions stuffed with meat and Spinach)

Ingredients:

3 oz. or 100 gr.	Recipe of gnocchi with extra flour fresh spinach, washed; cooked squeezed of water and chopped	
4 oz. or 120 gr.	veal, ground	
4 oz. or 120 gr.	pork sausage, casing removed	
1 oz. or 30gr.	butter	
3Tbsp.	onions, chopped	
1 Teaspoon	garlic, minced whole	
1+ 1	egg	
2 oz. or 60 gr.	cheese,grated	
2 cups or 500 ml.	tomato sauce	- salt and pepper

Gnocchi al Radicchio e Zafferano (Gnocchi with Radicchio e Safron) Serves; 4/6

Ingredients:

½ head	radicchio, cut in strips & soaked in cold water for 30 min. red
2 Tbsp.	onions, finely chopped
1 envelope	saffron, dissolved in ¼ cup of white wine EVOO
4 Tbsp..	35% cream cooking
1 cup or 250 ml.	water
1 cup or 250 ml.	

EVOO = Extra Virgin Olive Oil

