

*Campione*  
FINE ITALIAN PASTA

Gnocchi with broccoli, peas,  
pancetta and blue cheese



# Gnocchi with broccoli, peas, pancetta and blue cheese

## INGREDIENTS:

SERVES 4

600g gnocchi	Walnut crumb:
240g broccoli, chopped	10g Italian hard cheese, shaved
240g peas	40g breadcrumbs
120ml double cream	40g walnut pieces, finely chopped and toasted
80g stilton cheese, crumbled	20g crispy onions
3 garlic cloves, sliced	1 garlic clove, crushed
120g onion	2 lemons
100g smoked pancetta, chopped 1cm pieces	3 sprigs of thyme
Small handful of thyme, roughly chopped	Pinch of chilli flakes
Pinch of sea salt	Pinch of yeast
Pinch of cracked black pepper	Pinch of sea salt
100ml olive oil	Pinch of cracked black pepper
	2 tbsp olive oil

## METHOD:

1. For the walnut crumb: Mix garlic with the oil and add the breadcrumbs, salt and pepper and mix well. Roast in the oven at 160 degrees for approximately 15 minutes until golden, stirring from time to time. Allow to cool. Add zest of two lemons, yeast flakes, crispy onions, chilli, Italian hard cheese and check the seasoning. Store in an airtight container.
2. Cook the gnocchi as per packet instructions. Drain, rinse in cold water and drain again. Dress with olive oil.
3. Blanch in boiling water and refresh.
4. Heat 50ml of olive oil and add the onions, pancetta and garlic and cook till starting to brown, add the thyme and remove from the stove.
5. Heat 50ml of oil in a non-stick pan and panfry the gnocchi till its starts to colour and turn golden.
6. Mix the gnocchi, cream and fried onions together and heat up with the peas and broccoli and adjust the seasoning.
7. Finley add the crumbed stilton, stir and top with the walnut crumb.