

Semolina gnocchetti with Farina bóna, cicitt and Ticino blue goat cheese



A recipe by Chef Eugenio Belfiore at Ristorante Ai Giardini di Sassa.

Preparation



Time required approx. 45 minutes



Difficulty Easy - For all



Portion size 4 people

Features



Dish Meat - Cicitt



Typical product Cicitt - 0 km



Suitable in Autumn - Family lunches

INGREDIENTS

**Semolina
gnocchetti
with Farina
bóna, cicitt
and Ticino blue
goat cheese**

- ☐ 110 g Farina bóna
- ☐ 80 g semolina flour
- ☐ 55 g 00 flour
- ☐ 135 g water
- ☐ 20 g oil
- ☐ 30 g pasteurised whole eggs
- ☐ 5 g salt
- ☐ 120 g cicitt
- ☐ 200 ml cream
- ☐ 200 g goat's blue cheese
- ☐ 50 g butter
- ☐ 20 g grated grana cheese
- ☐ Salt and pepper

Gnocchi**PREPARATION**

1. Mix the flours.
2. Separately, take the water, oil and salt and bring it to the boil.
3. Add it to the flour and start kneading, at first with the help of a fork.
4. When it starts to set, add the eggs and finish kneading to obtain a homogeneous dough.
5. Let it rest for 20 minutes and start forming our gnocchi.

Sauce

1. In a frying pan sauté the cicitt, stripped of its casing, with a little oil.
2. Once it reaches an amber colour, deglaze with a ladleful of water from the cooking water of the gnocchi.
3. Once the gnocchi are cooked, cream them with a knob of butter and a sprinkling of grated grana cheese.

Fondue

1. Heat the cream with a cube of butter and add the goat's blue a little at a time until it is smooth.
2. Once the cheese has been fully incorporated, grind pepper.

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PLATING UP

Serve the fondue piping hot as the base of the dish with the gnocchi on top.
Garnish with a few marjoram leaves.