

**CANTINE CONTE ZANDOTTI**



TELEFONO +39.06.20609000  
FAX. +39.06.20609178  
<http://www.cantinecontezandotti.it>  
e-mail [info@cantinecontezandotti.it](mailto:info@cantinecontezandotti.it)

## Gnocchi alla Romana

*Ingredients:* (4 servings)

200 g. semolina

¾ lt. Milk

50 g. butter

2 egg yolks

100 g. grated Grana cheese

Sage leaves

Extra virgin olive oil

Salt

Bring the milk to boil in pot with a pinch of salt and gently pour in the semolina. Add the butter and cook over light heat for 20 minutes stirring constantly, until firmly consistent. Remove from the fire and fold in the yolks, one at a time. Add 40 g. of Grana. Stir to combine the ingredients and place the dough on a lightly greased board. Roll until 1 inch thick. Use a cup to form small semolina disks. Grease a cooking plate with little butter, cover with the leftover dough and distribute knobs of butter and grated cheese. Overlap the disks on top, cover with floes of butter and sprinkle the remaining cheese. Distribute the chopped sage leaves and cook in a 200° pre-heated oven for 15 minutes.