

Creamy Gnocchi with Gorgonzola and Walnuts (Authentic Italian Recipe)

Cooking Time

Prep Time: 10 minutes

Cook Time: 10 minutes

Total Time: 20 minutes

Servings: 2–3

Ingredients

- 10.5 oz potato gnocchi
 - 3.5 oz sharp Gorgonzola
 - 2 tbsp ricotta, sifted
 - 4 walnut halves
 - Black pepper, to taste
 - Salt, to taste
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Instructions

1. Bring the Water to a Boil

Bring a large pot of salted water to a boil.

2. Make the Gorgonzola Sauce

Take one ladleful of the hot salted water and pour it into a small saucepan. Add the Gorgonzola and the sifted ricotta.

Place the saucepan over low to medium-low heat and stir often until the cheeses are fully melted and the sauce is smooth and creamy.

3. Cook the Gnocchi

Cook the gnocchi in the boiling salted water. As soon as they float to the surface, they are done.

Drain them gently.

4. Season the Sauce

Pour the Gorgonzola sauce into a saucepan if needed and stir to combine well. Add black pepper and a pinch of salt, then mix again.

5. Chop the Walnuts

Roughly chop the walnut halves and set them aside.

6. Toss the Gnocchi

Add the drained gnocchi to the sauce and toss over medium-low heat for 1 minute, stirring often and gently with a wooden spoon so they don't break apart.

7. Serve

Serve immediately and sprinkle the chopped walnuts over the top before bringing to the table.

Tips & Tricks

- **Use sharp Gorgonzola** if you want a bolder, more intense flavor.
- **Sift the ricotta** so the sauce becomes extra smooth and creamy.
- Stir the gnocchi gently to keep them soft and intact.
- Add the walnuts only at the end so they stay crunchy.
- Serve this dish immediately while the sauce is hot and silky.