

By: Miguel Ángel Mateos



## Gnocchi with Ricotta Cheese, Spun Egg Yolk and **Black Garlic.**



**DIFFICULTY**  
LOW

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**CUISINE**  
FUSION



**SERVES**  
2



**TYPE OF DISH**  
MAIN



**PREPARATION TIME**  
30 MINUTES



**TYPE OF GARLIC**  
BLACK

### Ingredients

- 6 Cloves of Black Garlic
- 50g Spun Egg Yolk
- 250g Gnocchi
- 125g Ricotta Cheese
- 150ml of Cooking Cream
- 25g Butter
- 1 teaspoon of Wasabi Sesame Seeds
- Salt

## Step by Step



1. Peel and finely chop the cloves of black garlic.
2. Fill a pan with water over a medium-high heat and bring to the boil. Once the water has boiled, add the gnocchi along with a sprinkle of salt and turn down the heat. As soon as the gnocchi begin to rise to the surface, remove from the heat, drain and put aside.
3. Melt the butter in a frying pan over a medium heat.
4. Add cheese, cream and garlic and give everything a good stir.
5. Add gnocchi to the mixture. Remove the frying pan from the heat so that it stays hot and allows the flavours to mix, without burning the ingredients.



### FINISHING THE DISH:

6. Arrange the gnocchi in its sauce in the middle of a plate and sprinkle over a few wasabi sesame seeds, along with the spun egg yolk.
7. Garnish with two or three cloves of black garlic and voila!

### CHEF'S TIPS Miguel Ángel Mateos:

- You can find wasabi sesame seeds in Asian food stores or in supermarkets. These slightly spicy seeds differ from your standard sesame seeds, being green in colour and having a gentle wasabi flavour.
- If you chop the black garlic very finely, you'll find the colour of the sauce changes and turns darker.
- Feel free to replace the ricotta in this dish with any other cheese that takes your fancy, be it Parmesan, Gorgonzola, etc.
- If you overheat the ricotta, it may begin to curdle and form small chunks, making it a little less pleasing to the eye. In order to avoid this, make sure to cook the cheese over a medium heat, just enough for the sauce to heat up and thicken.
- As mentioned earlier, you will know that the gnocchi are ready when they begin to float to the surface of the water. While they are still cooking, the gnocchi will remain at the bottom of the pan.