

# BURNT BUTTER SAGE GNOCCHI



# NAMAQUA

WINES



## BURNT BUTTER SAGE GNOCCHI

With our burnt butter sage and Blanc de Blanc gnocchi, you can treat yourself to a restaurant-quality meal from the comfort of your kitchen.

### INGREDIENTS

- 200g Butter
- 2 Garlic cloves thinly sliced
- 30g Fresh sage
- 1 Portion Fresh gnocchi or ready-made
- Salt and pepper to taste
- Grated parmesan
- 40ml Namaqua Blanc De Blanc

### INSTRUCTIONS

Boil gnocchi as per instructions.

In a pan over medium to low heat, melt the butter with the garlic and sage until the mixture turns dark caramel colour.

Add the white wine and reduce.

Pat dry the gnocchi and add to the pan. Cook for 30 seconds to 1 minute.

Season to taste, then serve directly from the pan, topped with parmesan.