



## Recipe Service

**HACO** swiss

Recipe: **Potato Gnocchi**  
*a traditional Italian delight*

Product Group: Potato Croquette Mix

Serving size: 10



### Ingredients:

- 13 oz **“HACO Swiss” Potato Croquettes Mix, #509**  
1 quart Water  
5 oz Wheat flour  
3 oz Parmesan cheese (grated)  
3 oz Italian Prosciutto  
0.3 oz Garlic cloves  
some Fresh Herbs (Sage, Parsley, Chives), pepper, nutmeg, and **“HACO Swiss” Supr. Hacomat Seasoning Powder, #513** (according to taste)  
1 quart **“HACO Swiss” Four Cheese Sauce, #650**

### Mise-en-place (preparation):

- cut Italian Prosciutto into a Brunoise
- chop garlic cloves
- blend “HACO swiss” Potato Croquettes Mix with water, mix well and let draw for 10 minutes
- prepare “HACO swiss” Four cheese sauce according to directions

### Directions:

Blend flour, Parmesan cheese and the Italian Prosciutto with Croquette dough. Add herbs and season to taste. Shape or pipe dumplings (Gnocchi) and poach them in salted water. Drain well and distribute in a tray, then cover with “HACO swiss” Four Cheese Sauce. Sprinkle grated Parmesan cheese on top and brown in the oven. Serve immediately.

### Serving suggestions:

Serve as an appetizer or main course