



Gnocchi with Truffle Parmesan Sauce

PAIRS WONDERFULLY WITH A BOTTLE OF OUR BERHOLD MERLOT

A bit of truffle oil is the magic ingredient that turns pillow-y gnocchi into a special dish. You can find it in most well-stocked supermarkets near other flavored oils.



3 tablespoons extra-virgin olive oil, divided
16 fresh sage leaves
1 slice prosciutto, coarsely chopped
1 medium shallot, minced
2 cloves garlic, minced
 $\frac{3}{4}$ cup heavy cream
 $\frac{1}{4}$ cup grated Grana Padano cheese, plus more for serving
 $\frac{1}{2}$ teaspoon ground pepper
 $\frac{1}{8}$ teaspoon salt
1 pound whole-wheat gnocchi
1 teaspoon truffle oil

1. Put a large pot of water on to boil.
2. Meanwhile, heat 2 tablespoons olive oil in a medium skillet over medium heat. Add sage and cook until crispy, 2 to 4 seconds per side. Leaving the oil in the pan, transfer the sage to a paper-towel-lined plate. Add prosciutto to the pan and cook, stirring occasionally, until crispy, 1 to 2 minutes. Leaving the oil in the pan, transfer the prosciutto to the plate with the sage. Set aside.
3. Add the remaining 1 tablespoon olive oil to the pan. Add shallot and garlic and cook, stirring often, until translucent. 30 to 60 seconds. Add cream and bring to a boil. Adjust heat to maintain a lively simmer and cook, stirring frequently to prevent burning, until reduced by half, 4 to 5 minutes. Whisk in Grana Padano, pepper and salt. Remove from heat and cover to keep warm
4. Cook gnocchi in the boiling water until they float to the surface, about 3 minutes. Using a slotted spoon or sieve, scoop out the gnocchi and add to the sauce, along



with truffle oil. Stir to coat. Top the gnocchi with the reserved sage and pancetta and more cheese, if desired

SERVES 5: about $\frac{3}{4}$ cup each