

Gnocchi di Parrano e Tartuffi

From Chef Tom Bollag of Bruno's Chef's Kitchen in Eugene, Oregon

Ingredients:

1 Tablespoon butter

1/4 pound Emilia brand potato gnocchi, or your favorite brand

1/2 teaspoon fresh chopped shallots

Freshly ground black pepper

1/4 cup dry Oregon Pinot Gris

5 to 6 shavings Oregon winter white truffle, or 1/2 teaspoon truffle oil or to taste

Pinch fresh ground black pepper

1/2 cup fresh whole cream

2 to 3 tablespoons grated parrano or Parmesan cheese

2 tablespoons chopped fresh chives

Instructions:

1. Melt butter over high heat in sauté pan.
2. Add the gnocchi and sauté 30 seconds.
3. Add shallots and pepper and white wine.
4. Bring to boil, add truffles (or truffle oil to taste) and cream.
5. Continue to boil until sauce is reduced to approx half or thick consistency.
6. Stir in the cheese until well incorporated and serve. Top with chopped chives.