



Kaviari Maison

GNOCCHI WITH LEMON CREAM SAUCE



Sauveurs d'automne

RECIPE IDEAS

Kaviari Maison

Gnocchi with Lemon Cream Sauce

Serves four

Preparation time: 20 min

Cooking time: 10 min

500 g gnocchi · 100 g crème fraîche · 100 g whipping cream · zest and juice of ½ lemon · 1 tsp tarragon leaves · a few tarragon sprigs · pepper ·

125 g Kristal® caviar

Pour the cream into a saucepan and add the lemon zest, lemon juice, tarragon sprigs and pepper. Bring to the boil, then simmer for a few minutes before removing from the heat.

Cook the gnocchi in boiling salted water until they rise to the surface, then drain.

Remove the tarragon sprigs from the cream, add the gnocchi and tarragon leaves, then gently warm everything through.

Divide among the plates and delicately spoon the caviar over the gnocchi.



Kaviari
PARIS