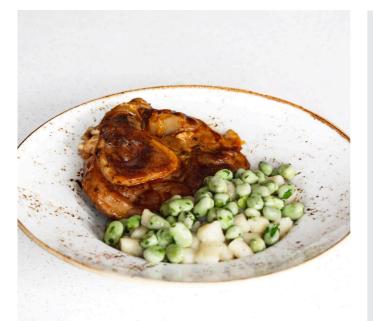
## Prego

## OSSOBUCCO

Pan Fried Gnocchi, Fava Beans (Serves 2) EASY★公公 TIME:20mins



## INGREDIENTS

Ossobucco, cooked	
(only reheat required)	
Homemade gnocchi	240gm
Water	5 litres
Fava Beans	80gm
Olive Oil	
Salt, to taste	
Black Pepper, to taste	

## METHOD

- 1. Reheat ossobucco in hot water bath or microwave.
- 2. Boil water with salt for cooking pasta. Blanch gnocchi and remove once they float to surface. Drain in a colander. Toss with olive oil to prevent sticking.
- 3. Heat pan on medium high heat. Pan fry gnocchi till golden brown and crispy. Season with salt and pepper. Add in fava beans and sauté. Transfer to a plate.
- 4. Place ossobucco on the gnocchi with the remaining sauce and serve.

Fresh from our Farm to your Home

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

SCAN TO VIEW RECIPES AND IMAGES ONLINE!

