

Prego

OSSOBUCCO

Pan Fried Gnocchi, Fava Beans

(Serves 2) EASY★☆☆☆ 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!

