

PIEDMONT GNOCCHI

29 AUGUST 2017

HOTEL RIFFELALP RESORT – RECIPE OF CHEF DE CUISINE LUIGI LAFRANCO

This old specialty from the Piedmont made with Piedmont red potatoes, spinach, cheese, and chopped hazelnuts makes the heart of every homesick northern Italian beat faster.





Zermatt. No matter what.

INGREDIENTS GNOCCHI

For 6 persons

1kg	1 kg Piedmont red potatoes (other soft boiled potatoes are also possible)
200g	white flour
2	egg yokes
little	Salz und Pfeffer

PREPARATION GNOCCHI

Cook the potatoes in their skins in salted water, drain well and peel while still hot. Mash the peeled potatoes with a passevite and when mashed mix well with flour, egg yokes, salt and pepper. The gnocchi can be shaped and cooked in simmering salt water until they rise to the surface.

INGREDIENTS FONDUE

For 6 persons

300g	Fontina (raclette cheese also possible)
50g	whole milk
2	egg yokes

PREPARATION FONDUE

Cut the Fontina cheese into cubes and allow to dissolve in cold milk for two hours. Then melt in the water bath while stirring constantly until creamy. Mix in the egg yokes while stirring constantly.

INGREDIENTS SPINACH

For 6 persons

200g	spinach
100g	hazelnuts (from the Piedmont if possible)
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PREPARATION SPINACH

Steam the washed spinach with olive oil, salt and pepper.

ARRANGE

Arrange the spinach bed on the plate, place the melted cheese on top of the gnocchi, and garnish with the chopped hazelnuts. Buon appetito!!!



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WINE RECOMMENDATION

Merlot de Sierre Sélection Swiss Food Festival 2014
Domaine de la Colline de Daval / Sierre
Merlot
Sierre

TIPS FOR THE HOTEL RIFFELALP RESORT

The [Riffelalp Resort 2222m](#) is located 2,222 m above sea level on a sunny high plateau at the edge of a stone pine forest. Ski-in and ski-out. In summer, the highest tramway in Europe runs between the Riffelalp tramway station and the hotel. In winter, the [Mark Twain Lounge](#) offers an original range of dishes with the best view of the Matterhorn. The Matterhorn pizza in the [Al Bosco](#) is among the classics and the Valais cellar serves raclette over an open fire in the evenings.