


## Parmesan gnocchi on a bed of coleslaw

30 min 

2 

2 

20 min 



### Ingredients

300g Schär gluten-free Classic white bread, 3 rashers of South Tyrolean bacon, 150g parmesan, 25g diced onion, 2 eggs, 20g Schär gluten-free Classic white bread mix, 75ml milk, 1/2 head of white cabbage, 50g parsley, 1/2 bunch of chives, 7g caraway, nutmeg, salt, pepper, cress as desired

### Method

Saute the onions in butter and mix with the finely chopped white bread. Add the warm milk and egg, and fold in the parmesan and chopped chives until a compact dough is formed. Add salt, pepper and nutmeg to taste. Scoop out small gnocchi with a spoon and boil them in salted water for 10 to 15 minutes. Meanwhile, slice the white cabbage into fine strips, chop the parsley, dress with grape seed oil, white wine vinegar, salt and pepper, add a little caraway and fold in the sautéed bacon. Finally put the coleslaw on a plate, place the gnocchi on top and decorate with a little cress.

