

## Gnocchi with Gorgonzola, Pear, and Walnuts

### INGREDIENTS

For the Gnocchi

1 kg floury potatoes (Russet, King Edward, or Maris Piper)  
250 g plain (all-purpose) flour, plus extra for dusting  
1 large egg  
1 tsp salt

For the Gorgonzola, Pear & Walnut Sauce

200 g Gorgonzola Dolce (mild and creamy) or Piccante (sharper)  
200 ml (about  $\frac{3}{4}$  cup + 1 tbsp) cream  
fresh  
Extra Virgin Olive Oil  
3 cloves of garlic  
2 ripe but firm pears (Williams or Conference), peeled, cored, and diced  
1 tbsp lemon juice (to prevent browning)  
80 g (about  $\frac{3}{4}$  cup) walnut halves or pieces, lightly toasted for a more nut flavour

Freshly ground black pepper

[Gentile di Chieti 3L EVOO, Oleificio Berardo](#)



### Wine pairing suggestions



[Bianco Pomedes, Scubla](#)

### Description

Gnocchi with Gorgonzola, pear, and walnuts is a classic Italian-inspired combination that balances rich, savoury, and sweet flavours in every bite. This recipe starts with soft, pillowy homemade potato gnocchi, tossed in a creamy Gorgonzola sauce, then lifted with the natural sweetness of ripe pears and finished with the crunch of toasted walnuts. Perfect for a cosy dinner or an elegant dinner party, this dish shows how a few quality ingredients can create an unforgettable meal. Whether you use Gorgonzola Dolce for a milder taste or Gorgonzola Piccante for a bolder punch, the result is a luxurious, comforting plate of gnocchi you'll want to make again and again.

### Preparation

To make the gnocchi:

Place unpeeled potatoes in a large pot of cold salted water. Bring to a boil and cook until tender (20â€“25 minutes). Drain well. While still warm, peel and mash using a potato ricer or masher until smooth. Avoid using a food processor, which makes them gluey. Spread the mashed potatoes on a clean surface, sprinkle with flour and salt, make a well in the centre, add the egg, and mix gently by hand until a soft dough forms. Divide the dough into 4 pieces. Roll each into a rope about 2 cm thick, cut into 2 cm pieces, and dust lightly with flour. Optionally, shape each piece over the back of a fork to create ridges.

#### **Now the sauce:**

Toss diced pears with lemon juice to keep their colour. In a large pan with olive oil fry the garlic over low heat for a couple of minutes, then remove it, add the pears, and fry them for 3 minutes. Add the cream and gently warm without boiling then add the Gorgonzola and stir until melted into a smooth, creamy sauce. Add the toasted walnuts, reserving a few for garnish and season with freshly ground black pepper.

Whilst the sauce gets ready, Bring a large pot of salted water to a gentle boil. Cook the gnocchi in batches. They are ready when they float to the surface (about 1â€“2 minutes). Lift out with a slotted spoon and add directly to the sauce. Toss gently to coat. Serve and top with the reserved walnuts.