

Potato Gnocchi with Mushrooms, Truffle, Spinach & Parmesan

Prepared by
Michelin Star chef **MARC FOSH**

SERVES 4

450g potato gnocchi,
cooked

1 tablespoon olive oil

1/2 medium onion,
chopped

200g oyster mushrooms,
sliced

2-3 cloves garlic cloves,
crushed

150ml dry white wine

200ml cream

150g fresh baby spinach
leaves

100g freshly grated
parmesan cheese

A bunch of fresh chives,
finely chopped

1tsp truffle oil

Sliced fresh truffle, to
garnish

Salt & pepper to taste

1. Heat the olive oil in a large frying pan and cook the gnocchi until and golden, adding a little more oil if it begins to stick.
2. Add the mushrooms, onions, and garlic, then cook until the mushrooms start to soften and add the white wine.
3. Bring to the boil and stir in the baby spinach and truffle oil.
4. Add the chopped chives and season to taste.
5. Divide the gnocchi between 4 plates. Scatter with grated parmesan and fresh truffle.
6. Serve Immediately.

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