



Gnocchi with Red Pesto Cheese



Ingredients

- 50 gram Henri Willig Red Pesto Cheese
- 3 tablespoons grated Henri Willig Green Pesto Cow's Cheese
- 350 grams of gnocchi
- 200 millilitre of whipped cream
- 1 onions
- 1 garlic cloves
- 14 cashew nuts
- 10 fresh basil leaves
- 0.5 teaspoon of salt
- 0.3 teaspoon coarsely ground pepper
- Olive oil

Looking for a delicious vegetarian recipe? This gnocchi with homemade pesto and Red Pesto Cheese is perfect for a tasty meal. The pesto, with cashews, basil and red pesto cheese, forms the basis for a creamy sauce. Add the gnocchi and cook briefly for an irresistible pasta.

Preparation

- 1: Put the cashews, basil, salt, pepper, garlic, olive oil and Red Pesto Cheese in a mortar or food processor and grind everything into a pesto. The pesto doesn't have to be completely smooth; some coarse pieces of cashew nut in it is nice for an extra bite.
- 2: Finely chop the onion and fry it in a large pan in a layer of olive oil.
- 3: Next, add the pesto. Stir this well and then pour in the whipping cream. Let this simmer gently for 5 minutes.
- 4: Finally, add the gnocchi and simmer together for another 4 minutes.
- 5: Serve with the grated Green Pesto Cheese and basil leaves.

This gnocchi with red pesto cheese is a true taste sensation and a delicious choice for any vegetarian dinner. The combination of fresh pesto and soft gnocchi make it a real treat. Want to spice up the dish a little? Then add a pinch of chilli flakes to the sauce for a subtle kick, or add some lemon juice for a fresh twist. Buon appetito!

This recipe was created by [CookingQueensNL](https://www.cookingqueens.nl).