



DID YOU KNOW

The equivalent to 20 million uneaten loaves of bread are thrown out every year by Kiwis

Bread Gnocchi

Turn that stale bread into delicious gnocchi. lovefoodhatewaste.co.nz



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Bread Gnocchi

SERVES
2

TIME 60 min

Ingredients

300g stale bread crusts removed
500L milk warm
3 Eggs
25g Grana
5g Salt
Pepper
200g flour

Soak bread for 30 – 45 minutes

Squeeze the excess milk out

In a separate bowl put eggs, grana, salt, pepper

Add bread, mix together and add flour

Work together into a wet dough, adding more flour as necessary until a wet dough has formed

Put into a piping bag and pipe logs onto a floured bench

Cut into 2cm sections and boil for 3 minutes

Put straight into an oiled bowl while cooking the rest



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Ti Kouka Cafe

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