



LOVE
FOOD
hate waste
NEW ZEALAND

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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Dave Fitzjohn
Ti Kouka Cafe

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