Bread Gnocchi

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

SERVES 2
TIME 60 min

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