

Pimento Cheese Gnocchi

1 lb grated orange cheddar
4 oz pimento cheese base
12 oz roasted peppers, minced
1 recipe pate a choux
2 lbs flour

1. In food processor, puree cheese and base.
2. Fold in roasted peppers.
3. Combine with pate a choux.
4. Gently knead in additional flour.
5. Form gnocchi.
6. Cook at a slow simmer until gnocchi float 2 minutes.
7. Cool and toss with canola oil.