



Gnocchi Ripieni

Cooking Instructions

Cook frozen. Do not defrost.

Blanching: Drop frozen gnocchi into abundant boiling water with salt. Cook only for four (4) minutes. **DO NOT EXCEED COOKING TIME.** Drain and serve with your favorite sauce.

Baking: Place frozen gnocchi in a baking dish with your favorite sauce. Bake in oven for approximately 20 minutes at 390 degrees.

Deep Fry: Drop frozen gnocchi into fryer with oil at 350 degrees. Cook only for two (2) minutes. **DO NOT EXCEED COOKING TIME.** Drain and serve with your favorite sauce

Case pack 2/5 lbs bags

40 pcs of filled gnocchi per pound

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Gnocchi ai quattro formaggi

A light potato dumpling filled with four imported cheeses

Gnocchi di Zucca

A light potato dumpling filled with baked pumpkin, blended with amaretti cookies, a hint of nutmeg and freshly grated cheeses.

Gnocchi ai funghi selvatici

A light potato dumpling filled with champignon, potobello and porcini mushrooms, perfectly braised with fine herbs and marsala wine.

Gnocchi di carciofi

A light potato dumpling filled with blend of roasted artichokes and shallots with fine herbs.

Gnocchi di formaggi al basilica

A light basil potato dumpling filled with four imported cheeses.