



### **Gnocchetti Cacio e Pepe e carciofi croccanti**

#### **INGREDIENTS:**

100 g gnocchi

40 g **finely** and freshly grated pecorino Romano cheese per person

Pepper in mill that you can grind.

salt

and fried artichokes

#### **PREPARATION:**

Bring a pot of water to boil for the Gnocchi. While waiting to boil grate the pecorino onto a plate. Once the water is boiling, add a good amount of salt and then the gnocchi. During cooking, take a ladleful of gnocchi water from the pan and put in a separate bowl.

Now here is for the difficult part! A minute before the gnocchi is ready lift into the bowl with the reserved water. Stir the pasta a bit in the water. Then slowly start adding the cheese bit by bit all the while stirring with strength. The elements should come together to make a sauce with a pleasing cream like texture. Add more water if this is not happening and continue to stir. Once done stir in the pepper. Serve on plates topped with more pepper and more cheese. Finally put the fried artichokes on top

**We love to share recipes, tips and all things food over at [inromecooking.com](http://inromecooking.com). Come and look**