

**The Foodist: Gnocchi with
Creamed Eggs and Black
Truffles**

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Jacques Pepin's classic gnocchi with egg cream sauce with a few tweaks.

The Foodist: Gnocchi with Creamed Eggs and [Black Truffles](#) sounds like a mouthful and that is because it is! Such a delightful and surprisingly filling meal. It is delicious [hot or cold](#) and the addition of minced black truffle, vegetable or chicken stock and simple white wine take it over the top.

The most fascinating thing about this recipe is its stunning simplicity, and what an impression it makes at a dinner party. This is not vegan, but it can very easily be vegetarian. Put this on a table garnished well in a lovely bowl and then just clean the empty bowl after.

Serving this dish cool the next day is also a delight. Think of it as the world's finest potato salad, and surprise your guests. Serve with white wine or champagne.

INGREDIENTS

- 4 eggs
- 12 ounces potato gnocchi store bought is fine
- 1/2 cup vegetable or chicken stock
- 1/2 cup dry white wine
- 1 Tbsp unsalted butter
- 1/2 tsp salt
- 1/2 tsp freshly ground black pepper
- 1/2 cup minced green onions
- 3 Tbsp sour cream
- 2 Tbsp Minced black truffles (canned is fine)
- 2 Tbsp freshly shaved parmesan cheese

DIRECTIONS

1. In a small bowl using a fork, beat the eggs and then set them aside.
2. Spread the gnocchi in one layer in a large 12-14" nonstick skillet and add the stock and wine or water, olive oil, butter, salt and pepper. Bring to a boil, cover and cook for about 3 minutes until most of the liquid is absorbed.
3. Add the green onions and continue cooking, uncovered, for 2 to 3 minutes longer, until the gnocchi and green onions start to sizzle and begin to brown lightly.
4. Add the eggs to the skillet and cook, folding constantly, for 45 seconds, to 1 minute at the most. The

eggs should be soft and loose.

5. Add the sour cream and minced truffles to stop the cooking; mix it in well.
6. Plate and sprinkle with parmesan cheese and a few drops of truffle oil, if desired. Serve immediately.

I have shaved truffles over the top at times as available.