



## **Gnocchi alla Romana**

**3 cups milk**

**2 teaspoons salt**

**pinch of white pepper**

**1 cup grated romano cheese**

**1/2 cup shredded fontina cheese**

**1 cup semolina**

**pinch of nutmeg**

**2 egg yolks**

**1 stick of butter or margarine**

**plus butter for cookie sheet**

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**Butter the bottom of cookie sheet and set aside.**

**Heat milk, salt and white pepper over medium high heat until just below the boiling point. Whisk in semolina, making sure to avoid lumping. When all whisked in, continue cooking the mixture, stirring constantly with wooden spoon until mixture is fairly thick. It should take about 7-10 minutes. Remove from heat. Add egg yolks, fontina cheese, half the butter and half of the romano cheese to the cooked semolina and stir together until all is melted and fairly smooth.**

**Allow to cool, in refrigerator if possible, for at least 1 hour. Place sheet on table and cut into 2" circles with a cutter. Place circles single layer in baking dish, overlapping slightly. Melt remaining butter and drizzle over gnocchi rounds. Sprinkle with remaining romano cheese and place in preheated 375 degree oven for about 20-30 minutes, or until lightly brown and bubbling. Serve immediately!**