



CHEERS *and* CHEESE TO EU



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Grana Padano PDO stuffed gnocchi with summer truffle and Prosecco DOC as featured at Taste of London 2026

Have you ever heard of stuffed gnocchi? If not, you're missing out!

The two heritage brands of Prosecco DOC and Grana Padano PDO cheese spent five glorious sun filled days sharing tips, masterclasses and numerous glasses of wine and bites of cheese at Taste of London in June. All this thanks to the EU project *Cheers&Cheese to EU* that sees Prosecco DOC and Grana Padano PDO join together to promote the two important consortiums.

Italian Chef **Danilo Cortellini** lead the cooking masterclasses and now shares one of the most popular recipes. Danilo said *"Have you ever heard of stuffed gnocchi? If not, you're missing out! Take your regular pillowy potato gnocchi and imagine each one stuffed with a creamy Grana Padano umami sauce that bursts when you bite into it. Now dress them in brown butter with loads of fresh summer truffle and enjoy them with a cold glass of Prosecco DOC. How does that sound? To me, this is how you elevate a classic dish: with great produce and a little technique to create the ultimate bougie experience for your palate."*

Chef's tip: Fresh summer truffle is becoming more widely available and it's a lot cheaper than other seasonal truffles. Alternatively, use a little truffle paste directly in the butter, but don't overdo it.

Grana Padano PDO stuffed gnocchi with summer truffle and Prosecco DOC

FULL RECIPE

Serves: 4–6

Prep time: 90 minutes



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Ingredients

For the sauce

50 g fresh summer truffle
30 g unsalted butter
50 ml Prosecco DOC
50 g grated Grana Padano Riserva PDO
1 clove garlic
Salt and pepper, to taste

For the gnocchi dough

500 g cooked potatoes
170 g plain flour (plus extra if needed)
1 egg and 1 egg yolk
50 g grated Grana Padano
Salt and a pinch of nutmeg

For the filling

300 ml milk
25 g unsalted butter
25 g plain flour
80 g grated Grana Padano
Salt and pepper, to taste

Method

Start by preparing the gnocchi. Boil the potatoes until soft, remove them from the water and let them cool and lose some steam. Peel and mash them using a potato ricer or grate them



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finely. Once mashed, knead them with the flour, eggs and Grana Padano, adding a little salt and nutmeg to taste. Depending on the consistency, you may need a little extra flour – the dough should be moist but not wet. Remember, gnocchi dough isn't pasta dough; it doesn't need to be perfectly smooth, and the more you work it, the more flour it will absorb. Keep that in mind, or you'll end up with a stodgy dough.

Prepare the filling like a béchamel. Melt the butter in a saucepan, then add the flour and cook, stirring with a wooden spoon, until lightly golden (about 3 minutes). Add the milk and bring to the boil, whisking frequently to avoid lumps. Once it reaches the boil, remove it from the heat. Add the finely grated Grana Padano while it's still hot so the residual heat melts the cheese, then season with black pepper and salt only if needed. If there are still a few cheese lumps, you can blitz the mixture with a hand blender. Once cool, transfer the filling to a piping bag.

To form the gnocchi, take a piece of dough and, using the palms of your hands, roll it into a long, thick rope. Repeat until all the dough has been used. Cut the rope into large nuggets using a dough scraper or a blunt knife, dusting them with flour as you go to absorb any excess moisture. They should be much larger than regular gnocchi, about 30 g each, as they need to be stuffed. Flatten each piece, pipe a generous dollop of filling into the center, then carefully seal the dough around it as if making a dumpling. Roll each one gently between your hands until smooth, like a meatball. Patiently shape all the gnocchi, then place them on a parchment-lined tray dusted with flour. Keep refrigerated until ready to cook.

Clean and rinse the truffles well, then peel them with a paring knife. Finely chop all the trimmings and keep the remaining truffle refrigerated until ready to serve. Brown the butter in a large pan and infuse it with the garlic. Once golden brown, remove the garlic and add the chopped truffle. Fry for 30 seconds, then deglaze with a splash of Prosecco DOC. Let the alcohol evaporate for about 20 seconds, then turn off the heat.

Drop the gnocchi into gently boiling salted water and cook for about 4–5 minutes, until they float to the surface. Keep the boil gentle to avoid bursting them. Once they float, transfer them directly to the pan with the sauce. Add a ladle of the cooking water, return the pan to the heat and gently toss everything together for about 30 seconds. A portion of 6–7 of these giant gnocchi is usually more than enough for one person.

Plate immediately, spooning over some of the emulsion from the pan. Finish with more grated Grana Padano Riserva and plenty of freshly shaved summer truffle.

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Discover more at: [Cheers&Cheese to EU](#)

Cheers&Cheese to EU is a three-year information and promotion project (March 2024 – February 2027) co-financed by the **European Union** (Regulation (EU) 1144/2014) and jointly promoted by the Grana Padano PDO Protection Consortium and Next Generation Pro, an Association that brings together Prosecco DOC producers. Grana Padano PDO and Prosecco DOC are authentic products of certified quality, and maximum expression of their land of origin. In addition, both producers of Grana Padano PDO and Prosecco DOC are actively involved in the global effort to make agri-food products more sustainable and environmentally friendly. The aim of Cheers&Cheese to EU is to raise awareness about the PDO logo among consumers and European industry operators, especially in the UK and Switzerland, and to promote knowledge of Grana Padano PDO and Prosecco DOC in both markets.

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For more information, please contact Lauren@fullycharged.agency / Carl@fullycharged.agency

Grana Padano PDO and Prosecco DOC are proudly sponsored by the UE in the project CC2EU Cheers&Cheese to EU". A three-year project covered by legislation 1144/20214.

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