



GASTROTOUR
Cinco Jotas

Gnocchi with Black Truffle and Cinco Jotas Ham



Chef's Name: Roger Martinez

Restaurant: Il Buco

Ingredients

- Gnocchi
- Butter
- Parmigiano cheese
- Black truffle
- Cinco Jotas ibérico ham

Directions

1. Boil gnocchi with ibérico broth.
2. Sauté butter and truffle shavings in a separate pan.
3. Add the gnocchi.
4. Add the Parmigiano cheese so that it melts together.
5. Finish the plate by adding shavings of black truffle and slices of Cinco Jotas ibérico ham.