

Gorgonzola-Cream Sauce

Makes about 1 cup

Adjust consistency of the sauce with up to 2 tablespoons cooking water before adding the gnocchi to it.

3/4 cup heavy cream
1/4 cup dry white wine
4 ounces Gorgonzola cheese, crumbled (about 1 cup)
2 tablespoons minced fresh chives
Table salt and ground black pepper

Bring the cream and wine to a simmer in a 12-inch skillet over medium-high heat. Gradually add the Gorgonzola while whisking constantly and cook until melted and the sauce is thickened, 2 to 3 minutes. Stir in the chives and season with salt and pepper to taste. Remove from the heat and cover to keep warm.

Parmesan Sauce with Pancetta and Walnut

Makes about 1 cup

Serve gnocchi prepared with this sauce with extra grated Parmesan cheese on the side.

1/2 cup low-sodium chicken broth
1 ounce Parmesan cheese, grated (about 1/2 cup)
1/4 cup heavy cream
2 large egg yolks
1/8 teaspoon ground black pepper
2 teaspoon olive oil
3 ounces pancetta, chopped fine
1/2 cup walnuts, chopped coarse
Table salt

Whisk the broth, Parmesan, cream, yolks, and pepper together in a bowl until smooth. Heat the oil in a 12-inch skillet over medium heat until shimmering. Add the pancetta and cook until crisp, 5 to 7 minutes. Stir in the walnuts and cook until golden and fragrant, about 1 minute. Off the heat, gradually add the broth mixture, whisking constantly. Return the skillet to medium heat and cook, stirring often, until the sauce is thickened slightly, 2 to 4 minutes. Season with salt to taste. Remove from the heat and cover to keep warm.