

## Leg of guinea fowl with tomato juice, gnocchi with green asparagus



### Name of Ingredients

- Leg of roasted guinea fowl with juice 2000 g
- Gnocchi with potato 1500 g
- Tomato Tartar 200 g
- Green asparagus 400 g
- Olive oil 25 g
- Fine salt 20 g
- Black pepper, ground 2 g

### Instructions

1. Blanch the gnocchi in a large volume of salted water. Cook the asparagus in salted boiling water, refresh.
2. Cut the tips of the asparagus (3 cm) and then cut the remainder into bevels.
3. Heat the guinea fowl thighs in a baking dish with the juice.
4. Fry the gnocchi in a fillet of olive oil, give them a beautiful blond color. Add the asparagus at the end of cooking and season with a round of grinder.
5. Arrange the garnish-asparagus on the plate, place a giving volume.
6. Finish the juice by adding the tomato tartar, adjust the seasoning. Sauce the dish.