



Easy Creamy Gnocchi Sauce Recipe

The Little Cloud Sauce

I call this my “little cloud” sauce. It is so soft and dreamy. The secret is the mascarpone cheese. It makes everything feel like a cozy hug.

I first made it for my grandson on a rainy day. His face lit up with the first bite. That is why this matters. A simple meal can turn a gray day bright. What is your favorite meal for a rainy day?

A Good Start

First, get your big pot of water boiling. Add a good pinch of salt. Now, grab your skillet. Melt the butter and add the diced shallot.

Keep that shallot moving in the pan. You want it soft and sweet, not brown. After a few minutes, add the minced garlic. Doesn't that smell amazing? That smell means you are doing it right.

Making the Magic

Now for the fun part. Pour in the heavy cream. Then spoon in the mascarpone. Stir until it is all smooth and happy together.

Let it bubble gently for a few minutes. This is when the sauce gets to know itself. Fun fact: Gruyère is a Swiss cheese with tiny, tasty holes. Now, take the skillet off the heat. Stir in the Gruyère and Parmesan. Watch them melt into gooey perfection.

Bringing It All Together

Your gnocchi goes into that boiling water now. In just a minute or two, they will float to the top. That means they are ready. It is like they are saying, "We're done!"

Use a slotted spoon to move them straight into the sauce. Gently stir them until each little pillow is covered. This is why this matters. You made this wonderful thing with your own hands. Do you prefer to cook alone, or with someone to chat with?

A Cozy Table

Serve this right away. I like to add a little more grated Parmesan on top. And a twist of black pepper. It looks so pretty.

This dish is rich, so a small bowl is plenty. It is perfect with a simple green salad. I still laugh at how my grandson always asks for seconds.

What is a dish you love that reminds you of someone special?

Ingredients:

Ingredient	Amount	Notes
Salted butter	2 tablespoons	
Garlic cloves	3	minced
Shallot	1/2	finely diced
Heavy cream	3/4 cup	
Mascarpone	1/2 cup	
Pepper	1/4 teaspoon	
Gruyere	3/4 cup	freshly shredded
Parmesan	1/2 cup	freshly grated
Salt	to taste	
Gnocchi	1 pound	homemade or store-bought



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My Cozy Gnocchi Supper

Oh, this recipe takes me back. My grandson Leo calls it “cloud sauce.” He’s right, you know. It’s so creamy and dreamy. I love how it hugs each little gnocchi pillow. This dish is pure comfort in a bowl. Let’s make some magic together.

- **Step 1:** First, get a big pot of salty water boiling. This is for our gnocchi later. While it heats up, we start the sauce. It makes everything feel less rushed. I always do this while sipping my tea.
- **Step 2:** Melt your butter in a big skillet. Toss in the diced shallot. Let it sizzle and soften for a few minutes. Keep it moving with your spatula. Doesn’t that smell amazing? It’s the start of something wonderful.
- **Step 3:** Now, stir in the minced garlic. Just cook it for one more minute. You’ll know it’s ready by the lovely smell. (A hard-learned tip: don’t let the garlic turn brown. It can get bitter, and we don’t want that!).
- **Step 4:** Time for the creamy part. Whisk in the heavy cream. Then spoon in the mascarpone. Stir until it’s all smooth and happy. It looks so rich already. I still laugh at the first time I made this. I wanted to eat the sauce with a spoon!
- **Step 5:** Add a good pinch of salt and pepper. Then turn the heat down to low. Let the sauce simmer gently for a few minutes. This lets all the flavors become best friends.
- **Step 6:** Take the skillet off the heat. Now, stir in the gruyere and parmesan cheeses. Whisk until they melt into the sauce. Give it a little taste. What do you think it needs? More pepper? Share below!
- **Step 7:** Your water should be boiling now. Gently add the gnocchi. They are done when they float to the top, like little life rafts. It only takes a minute or two. So fun to watch!

- **Step 8:** Use a slotted spoon to move the gnocchi straight into the sauce. No need to drain them in a colander. A little starchy water helps the sauce cling. Stir it all together gently.
- **Step 9:** Dish it up right away! I like a final sprinkle of parmesan and a twist of black pepper. There you have it. A cozy supper made with love.

See also [Sausage Stuffing Recipe for Holiday Meals](#)

Cook Time: 15 minutes

Total Time: 20 minutes

Yield: 4 servings

Category: Dinner

Let's Get Creative!

This sauce is a wonderful friend to many things. Don't be afraid to play with your food. I do it all the time. Here are a few fun twists to make it your own. They are all so delicious.

- **Spring Pea & Ham:** Stir in a handful of sweet peas and some chopped ham. It's like a sunny day in a bowl.
- **Spicy Sun-Dried Tomato:** Add chopped sun-dried tomatoes and a pinch of red pepper flakes. It gives it a lovely little kick.
- **Mushroom & Thyme:** Sauté some sliced mushrooms with the shallots. Add fresh thyme leaves. So earthy and good.

Which one would you try first? Comment below!

Serving Up Comfort

Now, what to serve with our cozy gnocchi? A simple green salad is perfect on the side. Its crispness balances the rich sauce beautifully. For

a bit of color, add some roasted cherry tomatoes on top. They pop with sweetness in your mouth.

For a drink, a chilled glass of crisp white wine is lovely for the grown-ups. For everyone, a fizzy lemonade with a sprig of mint is just the thing. It cleanses your palate between bites. Which would you choose tonight?



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Keeping Your Gnocchi Cozy for Later

This creamy sauce is best eaten right away. But sometimes you have a little left over. Let the extra cool completely first. Then put it in a sealed container in the fridge. It will be good for about two days.

I do not recommend freezing this dish. The creamy sauce might separate when it thaws. It will not be as smooth and lovely. I learned this the hard way with a different pasta dish. It was a sad, watery mess.

See also [German Potato Salad with Warm Bacon Dressing](#)

To reheat, warm it gently in a skillet. Add a tiny splash of milk or cream. This helps bring the sauce back to life. Stir it over low heat until it is warm. Batch cooking saves busy nights. It means a good meal is always close by. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Gnocchi Hiccups

Is your sauce looking a bit greasy? The heat might be too high. Cream and cheese do not like to be rushed. Always keep the heat low and gentle. This keeps the sauce smooth and happy.

Is your sauce too thick? Just whisk in a little more cream. A tablespoon or two will do the trick. I remember when my sauce once turned into paste. My grandson called it 'cheese pudding'. We just laughed and fixed it together.

Are the gnocchi sticking together? Make sure your water is boiling like a rolling sea. Do not overcrowd the pot. Cooking with confidence means knowing a quick fix. Good flavor comes from a calm cook. **Which of**

these problems have you run into before?

Your Gnocchi Questions, Answered

Q: Can I make this gluten-free?

A: Yes! Just use your favorite gluten-free gnocchi. The sauce is naturally gluten-free.

Q: Can I make the sauce ahead of time?

A: You can make it a few hours early. Keep it covered in the fridge. Reheat it slowly on the stove.

Q: What if I do not have gruyere cheese?

A: Swiss or fontina cheese are good swaps. You can even use all parmesan in a pinch.

Q: Can I double this recipe for a crowd?

See also [Tangy Lemon Rice with Turmeric and Peanuts](#)

A: You sure can. Just use a very large skillet. This gives everything enough room.

Q: Any optional add-ins?

A: A pinch of nutmeg is lovely. It makes the sauce taste extra special.

Fun fact: A little nutmeg was once a very precious spice! **Which tip will you try first?**

From My Kitchen to Yours

I hope you love this cozy meal. It always makes my kitchen smell wonderful. Cooking for people is a way to show you care. It is one of my favorite things to do.

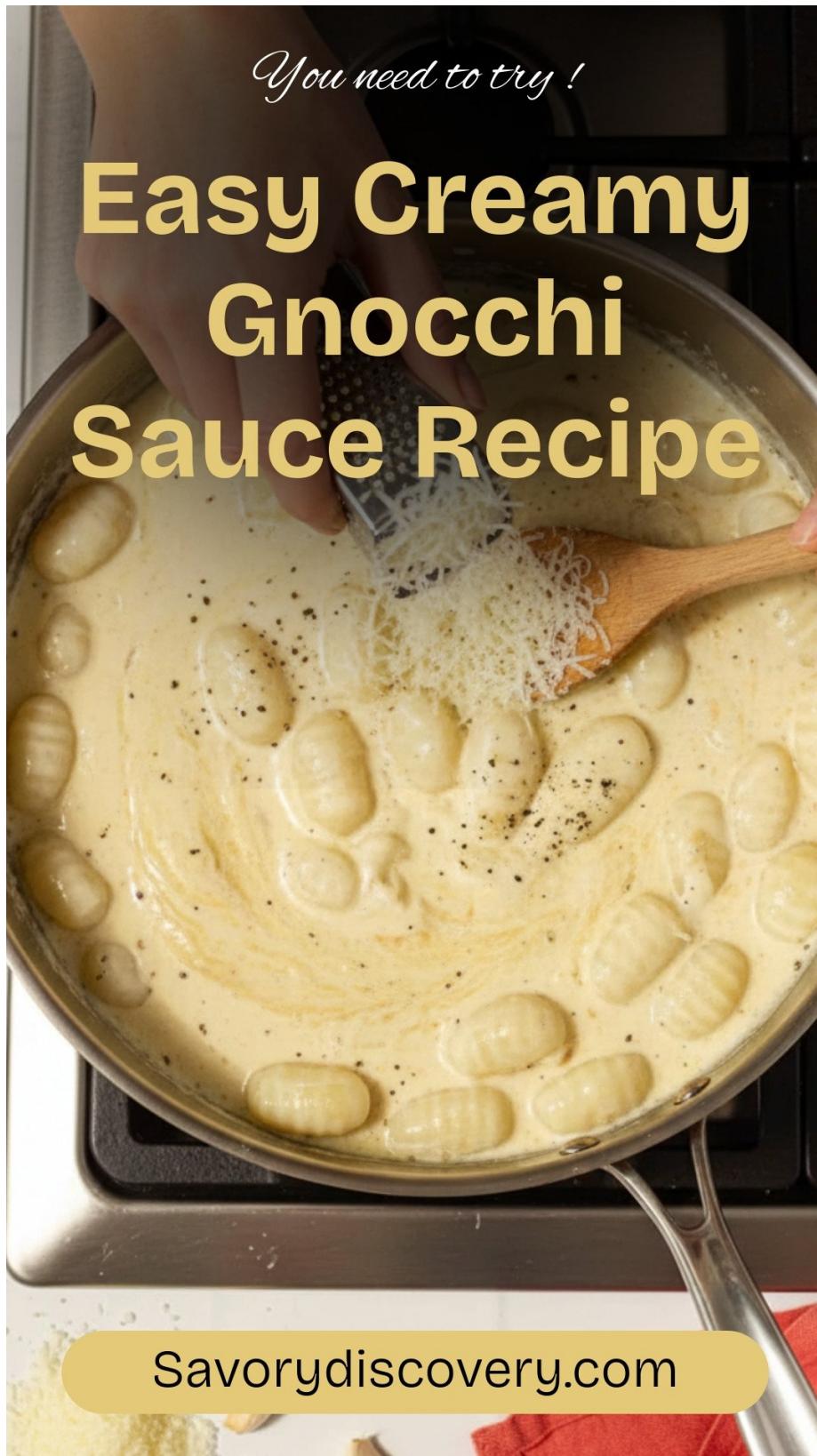
I would be so happy to see your creation. Share a picture of your finished dish. It makes my day to see your kitchen adventures. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking!

—Elowen Thorn.

You need to try !

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Savorydiscovery.com

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Easy Creamy Gnocchi Sauce Recipe | 14

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Easy Creamy Gnocchi Sauce Recipe

Author: Elowen Thorn

Cooking Method:[Stovetop](#)

Cuisine: [Italian](#)



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Courses:[Dinner Main](#)

Difficulty: **Beginner**



Easy Creamy Gnocchi Sauce Recipe | 20

Prep time: **5 minutes**

Cook time: **15 minutes**

Rest time:

Total time: 20 minutes

Servings: 4 servings



Easy Creamy Gnocchi Sauce Recipe | 25

Calories: **673 kcal**

Best Season: Summer

Description

A rich and decadent sauce featuring mascarpone and gruyere, perfect

for coating tender gnocchi.

Ingredients

- 2 tablespoons salted butter
- 3 garlic cloves, minced
- 1/2 shallot, finely diced
- 3/4 cup heavy cream
- 1/2 cup mascarpone
- 1/4 teaspoon pepper
- 3/4 cup freshly shredded gruyere
- 1/2 cup freshly grated parmesan
- Salt, to taste
- 1 pound homemade or store-bought gnocchi

Instructions

1. Bring a large pot of salted water to boil. This will be for cooking the gnocchi, which will be added to the sauce immediately after. While waiting for the water to boil, move on to the sauce preparation.
2. Melt the butter in a large skillet over medium heat. Add the diced shallot and sauté for about 3 minutes until softened. Keep it moving with a spatula.
3. Add the minced garlic to the shallots and continue to sauté for another minute or so, until the garlic is fragrant.
4. Whisk heavy cream into the skillet in a steady stream, then spoon in the mascarpone and stir until smooth.
5. Add salt and pepper, then reduce the temperature to low and simmer the sauce for 2-3 minutes more.
6. Remove from the heat and add your gruyere and parmesan cheeses, whisking until they are fully melted and incorporated.

Taste test and adjust the salt and pepper, as needed.

7. Add gnocchi to the boiling water and cook until the gnocchi floats to the top (or according to the package directions).
8. With a slotted spoon, transfer the cooked gnocchi to the sauce. Stir to combine, coating the gnocchi fully.
9. Garnish with more grated parmesan and black pepper, and serve immediately.

Notes

For best results, use freshly grated cheeses as they melt more smoothly than pre-shredded varieties.

Keywords:Gnocchi, Cream Sauce, Mascarpone, Gruyere, Parmesan