

## **Crispy Gnocchi with Wild Mushroom Sauce (serves 4)**

### **Dean Edwards**

2 x 400g shop bought packs potato gnocchi  
12 rashers thinly sliced pancetta

300g Mushrooms (of your choice) I like wild, chestnut, Portobello  
1 onion very finely diced  
2 cloves garlic crushed  
40ml brandy (optional)  
150ml chicken stock  
100ml double cream  
70g Parmesan cheese

Small bunch fresh chives  
Parmesan cheese for serving

Method:

Fry off the mushrooms over a high heat until golden, this will take around 6-7 minutes, add in the onion and garlic then cook over a medium heat for around 5 minutes until softened. Pour in the brandy and reduce then add the stock and simmer for another 5 minutes until reduced slightly. Take off of the heat then Stir through the cream and Parmesan cheese then season with salt and pepper.

In a large frying pan cook the pancetta until crispy then remove and set aside, add a knob of butter or oil into the pan then cook the gnocchi for 2-3 minutes each side until golden and crispy.

Toss the gnocchi through the sauce then portion between four, top with the crispy pancetta and fresh chives.