KIKKOMAN

Pumpkin gnocchi with bacon and sage

Total time **60 mins** **15 mins** preparation time **30 mins** cooking time **15 mins** cooling time

Nutritional facts (per portion):
2,021 kJ / 483 kcal

Fat: **16 g** Protein: **17 g**
Carbohydrates: **64.7 g**

INGREDIENTS

3 portion(s)

Gnocchi:

400 g	Hokkaido pumpkin
1 tsp	oil
180 g	plain flour
	Water for cooking
1	egg
2 tbsp	Kikkoman Naturally Brewed Soy Sauce

Toppings:

120 g	smoked bacon, diced
8	fresh sage leaves
40 g	baby spinach

Glaze:

4 tbsp	Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste
2 tbsp	water

To finish:

1 tbsp	chives, chopped

PREPARATION

Step 1

400 g Hokkaido pumpkin - **1 tsp** oil
Cut the pumpkin in half, remove the seeds and cut into smaller pieces. Drizzle with the oil, place on a tray lined with baking paper and roast at 200 °C for about 20 min until soft. Leave to cool completely.

Step 2

1 egg - **2 tbsp** Kikkoman Naturally Brewed Soy Sauce - **180 g** plain flour - Water for cooking
Mash the cooled pumpkin from Step 1 into a smooth purée. Add the egg, Kikkoman Soy Sauce and flour, then knead into a soft dough. Divide into 3 pieces, roll each into a rope about 2 cm thick, cut into small pieces and lightly press with a fork. Bring a large pan of water to the boil. Cook the gnocchi in batches until they float to the surface. Remove with a slotted spoon and set aside.

Step 3

120 g smoked bacon, diced - **8** fresh sage leaves
Cook the bacon in a frying pan over a medium heat until golden and crispy. Add the sage leaves and fry briefly until fragrant and lightly crisp. Transfer everything to a small bowl.

Step 4

4 tbsp Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste - **2 tbsp** water
Pour the Kikkoman Teriyaki BBQ Sauce Honey into the same frying pan and add the water. Heat for about 1 min until the sauce is hot and slightly thinner.

Step 5

40 g baby spinach - **1 tbsp** chives, chopped
Add the gnocchi from Step 2 to the pan with the sauce from Step 4 and gently coat. Add the bacon and sage from Step 3 and toss briefly. Serve on the fresh baby spinach and finish with the chopped chives.