

Plating Guide - Caramelized Pan-Roasted Gnocchi with Butternut Squash & Bacon

with smoked bacon, english peas, wild mushrooms, leeks & mascarpone crème

Ingredients

- Gnocchi
- Smoked Bacon
- English Peas
- Wild Mushrooms
- Leeks
- Mascarpone Crème



Plating Steps

1. Heat aluminum tins in preheated 275F oven for 20 minutes, with the lid off.
2. Once heated, place gnocchi in bowl.
3. Place bacon strip across plate.
4. Garnish with basil.

NOTE: Oven calibrations may vary. Please adjust the suggested heating instructions to suit your equipment.