

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.