Demo Crispy Gnocchi with Wild Mushroom Sauce (serves 4)

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.

N.B We will only need half quantities for this recipe as ill only cook a couple of portions on stage.