



PAPER & FOOD SERVICE, INC.

Gnocchi, Sage and Butternut Squash

Ingredients **Yield: 1 Servings**

- 5 oz. Gnocchi, Potato
- 4 oz. Butternut squash, peeled, cubed
- 2 oz. Mushroom, foodservice, sliced
- 1 tsp. Olive oil
- 1 tsp. Shallot, fine diced
- 1 1/2 oz. Proscuitto, julienne
- 1 oz. White wine, dry
- 3 oz. Heavy Cream
- Pinch Nutmeg, ground
- As needed: Salt
- As needed; Black Pepper, café
- 1 tsp. Fresh sage, chopped
- As needed: fresh Parsley, chopped for garnish

Preparation Instructions:

1. In pot of salted boiling water, blanch butternut squash cubes. Drain, cool and reserve
2. In a pot of salted boiling water add gnocchi and cook just until they float to the top, approximately 2 to 3 minutes.
3. While gnocchi's are cooking, coat a large saute pan with olive oil and heat to medium high. Add the shallots, and saute until fragrant then add reserved squash, mushrooms and proscuitto. Continue cooking for additional 1 to 2 minutes.
4. Deglaze the pan with wine and cook until the wine is reduced by half. Add heavy cream, nutmeg, salt, pepper and sage. When the sauce comes to a boil reduce heat and simmer until sauce thickens.
5. Drain gnocchi and add to sauce, toss until well coated. Place in serving bowl and garnish with chopped parsley. Serve immediately.

Ingredients		Maines Product Code #	Amount	Cost
Gnocchi, Potato	Joseph's Pasta	156710	5 oz.	\$0.80
Butternut squash	Fresh	097754	4 oz.	\$0.28
Mushroom, foodservice	Fresh	097409	2 oz.	\$0.20
Olive oil	Gem	370867	1 tsp.	\$0.15
Shallot	Fresh	097737	1 tsp.	\$0.04
Proscuitto	Fiorucci	050913	1 1/2 oz.	\$0.49
White wine, dry	Regina	305400	1 oz.	\$0.07
Heavy cream	Crowley	015500	3 oz.	\$0.21
Nutmeg, ground	Culinary Secrets	345497	Pinch	\$0.02
Salt	Katy's Kitchen	340620	As needed	\$0.01
Black pepper, café	Culinary Secrets	345631	As needed	\$0.02
Fresh sage	Fresh	097292	1 tsp.	\$0.11
Fresh parsley	Fresh	097531	As needed	\$0.03

Recipe Cost	\$2.43
Portion Cost	\$2.43

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$8.95	\$2.43	\$6.52	27.15%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$9.95	\$2.43	\$7.52	24.42%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$10.95	\$2.43	\$8.52	22.19%