

Spicy roasted walnut cream sauce	
Yield	<u>Method:</u>
Ingredients	Quantity
Heavy cream	4 oz.
Roasted walnuts	2 oz.
Jalapeno (diced)	½ each
Brown sugar	1 oz.
Salt	TT
Butter	1/8 oz.

Directions

- Roast walnuts at 350 degrees Fahrenheit for 10 minutes.
- In a sauté pan melt butter over low heat and sweat jalapeno.
- Add cream and reduce until thick.
- Add walnuts.
- Add sweet potato gnocchi and toss to coat.