

Pasta with muscat pumpkin and sage butter



Ingredients for 4 people

800 g nutmeg pumpkin flesh
2 garlic cloves
1 onion
1 tbsp olive oil
1 organic lemon
150 ml vegetable stock
1 bunch sage
100 g grated parmesan
80 g butter
Salt and pepper
¼ tsp ground nutmeg
500 g pasta (e.g. tagliatelle)

Cut the squash or pumpkin into quarters, peel and remove the seeds using a tablespoon. Weigh out 800 g of the pumpkin pulp and cut into thin slices. Peel and finely chop the garlic and onion. Rinse the lemon in hot water, grate the peel and squeeze out the juice. Wash the sage and shake dry. Pick 10 leaves and chop finely. Pick off 20–25 more leaves and set aside.

Heat the oil in a frying pan and sauté the onion and garlic until translucent. Then add the pumpkin slices and cook for about 10 minutes. Add the vegetable stock and lemon juice and simmer for 5 minutes. Season to taste with salt, pepper and nutmeg. Meanwhile, bring some lightly salted water to the boil and cook the pasta until al dente according to the instructions on the packet. To make the sage butter, melt the butter in a small pan and brown. Mix the sage leaves and ¼ of the grated parmesan with the melted butter and set aside. Finally, add the pasta to the pumpkin and add the chopped sage and the rest of the lemon zest. Add the Parmesan, keeping a small amount back. Mix everything together and season again with salt and pepper. Serve the pumpkin pasta with the remaining Parmesan and sage butter.

Bon appétit!