

heute gibt es...

Tagliatelle with butternut squash



Ingredients: (For 4 people)

- 500g butternut pumpkin (weight after cleaning and coring)
- 2 EL Olivenöl
- 1 medium onion
- 2 cloves of garlic
- 500g tagliatelle or other pasta as desired
- 200ml cream
- 400ml vegetable stock
- 2 EL Pinienkerne

Spices and Herbs:

- 2 sprigs of rosemary
- 1TL getrockneten Thymian
- 1 gestrichenen TL Curry
- 1/2 TL Zimt
- Salt and pepper

Preparation:

1. Peel, core and cut into equal sized cubes butternut squash.
2. Put the oil in a large pan and let heat.
3. Dice the onion finely and add along with the crushed garlic into the hot oil and fry briefly.
4. Put alongside the water for the pasta and boil according to package directions until al dente.
5. Give the Butternutwürfel in the pan and lightly fry, stirring constantly. The spices and herbs to give and mix well.
6. Now the whole Deglaze with vegetable stock and simmer on low heat for about 5 minutes.
7. Then add the cream and let boil lightly.
8. Meanwhile, lightly fry in a separate pan the pine nuts without adding fat.
9. Once the squash is cooked, remove the rosemary sprigs from the sauce and again if necessary and season with salt and pepper.
Important: The sauce does not boil longer, because it is too thick otherwise and the pumpkin falls apart.
10. The al dente cooked pasta in a plate, give the sauce on top and sprinkle with the pine nuts.

