

Raciones para 1

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|--------------------------------|-------------------------|
| 50 g | Hazelnuts |
| 1 g | Garlic powder |
| 1 g | Salt |
| 1 g | Nutmeg |
| 100 ml | Olive oil for the sauce |
| Olive oil to sauté the pumpkin | |
| 80 g | Macaroni integrals |
| 70 g | Pumpkin |
| 10 g | Ricotta |
| Basil leaves | |

- 1 Process hazelnuts with garlic powder, salt, nutmeg and olive oil in a mixing glass.
- 2 On the other hand, boil the pasta in plenty of salt water. Meanwhile, sauté the pumpkin with a good stream of olive oil.
- 3 When the pasta is ready, mix it with the pumpkin.
- 4 Add the hazelnut sauce and a tablespoon of the pasta cooking water.
- 5 Remove well and serve. Add a few tablespoons of ricotta cheese and some basil leaves.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/pasta-con-calabaza-y-salsa-de-avellanas/>

