

Raciones para 1

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/es/receta/pasta-con-calabaza-y-salsa-de-avellanas/>

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