

# Pumpkin macaroni with hazelnut sauce

COOKING  
LOVERS 

## 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

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

