# Pumpkin macaroni with hazelnut sauce

## 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/en/receta/pasta-con-calabaza-y-salsa-de-avellanas/