

Pasta with pumpkin sauce and caramelized pecans with chili

Raciones para 1

250 g
Tomato spaghetti
1
Onion
2
Garlic
350 g
Pumpkin
200 ml
Beer
10
Basil leaves
50 g
Pecans
20 g
Agave

Olive oil
1 pinch
Chili

Salt and black pepper

- 1 Peel and chop garlic and onion.
- 2 Heat olive oil and stir fry onions and garlic with a pinch of salt, until they turn brown.
- 3 Add diced, peeled pumpkin, stir, and add beer. Put a lid and leave over low heat.
- 4 Remove from heat, add basil leaves, and blend with an electric mixer. Add salt and pepper to taste.
- 5 Boil pasta al dente in water with salt. Drain and save some of the boiled water for later.
- 6 Place the sauce in a pan. Add some of the pasta water we saved before, and bring it to a boil. Add pasta then and stir until everything is well-combined.
- 7 For the pecans, place them in a hot pan and stir or they will get burned. Add agave and chili. Cook for some minutes and put them over parchment paper until caramel is hard.
- 8 Serve pasta with pecans, fresh ground black pepper and, if you wish, some fried basil leaves.

Chef's Notes

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

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