

# Australian Nut Processors

## Recipe PINE NUT AND ROASTED PUMPKIN PASTA

Ref No. ANP048

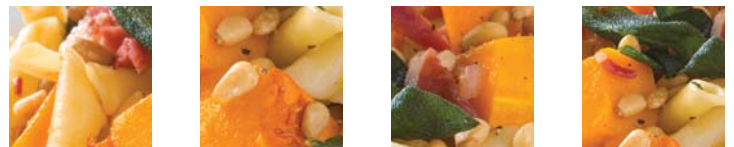
### INGREDIENTS:

500g pumpkin, peeled & cut into medium pieces  
2 Tblsp olive oil (for roasting pumpkin)  
400g penne pasta  
salt  
2 Tblsp olive oil  
2 Tblsp unsalted butter  
2-3 cloves garlic, crushed  
6 slices prosciutto, finely sliced  
1 bunch sage leaves removed from stems  
100g **DUCKS PINE NUTS**  
juice and zest of 1 lemon  
grated or shaved Parmesan Cheese  
salt and pepper to taste



### METHOD:

Preheat oven to 180°C. Place the prepared pumpkin in a baking dish and toss through the olive oil. Cook until tender.



Meanwhile bring a large pot of salted water to the boil. Cook the penne pasta in the water until al dente, drain. **DO NOT RINSE.**

Heat the butter and oil in a large pan, add the garlic and prosciutto and gently cook. Then add the sage leaves, fry until the leaves have wilted and turned crisp. Quickly toss through the pine nuts allowing them to colour slightly. Add the cooked penne pasta with the lemon juice and zest to the pan, add roasted pumpkin and toss through with some parmesan cheese.

Serve, sprinkled with extra parmesan cheese and cracked pepper.

**Al dente** - cooking pasta until firm to the bite.

Pine Nut and Roasted Pumpkin Pasta can be served hot as a main meal or cold as a salad.

