


Pumpkin tagliatelle

30 min 

1 

2 

15 min 

Ingredients

200 g Schär Tagliatelle, 200 g pumpkin flesh, chopped into cubes, ½ onion, finely chopped, 60 g leek in strips, 100 ml cream, a little white wine, salt, ground pepper, a little oil

Method

Sweat the onion and leek in a little oil. Add the pumpkin flesh. Douse everything with white wine, infuse with the cream and steam gently. Add salt and pepper to taste, then boil down until it reaches the desired consistency. Cook the pasta in boiling water until al dente, strain and mix with the sauce.



Oscar's tip

Simply mix some of the water in which the pasta was cooked with the sauce to keep pasta meals tasting "succulent".

