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PUMPKIN PAPPARDELLE BAKED WITH PANCETTA, SPINACH AND MOZZARELLA



PREP.....0:15
COOK.....1:00
INGREDIENTS.....10
DIFFICULTY.....MEDIUM
SERVINGS.....6

INGREDIENTS

- 500g Angelo's Pumpkin Pappardelle
- 2 small jap pumpkins or 4 small individual pumpkins
- 3 eggs
- 1 cup pure cream
- ½ bunch fresh sage
- 2 cups fresh spinach leaves ripped
- ½ cup chopped chives
- 100g pancetta, sliced and fried
- 2 cups grated mozzarella
- Salt and freshly cracked pepper

METHOD

Cook Angelo's Pumpkin Pappardelle for 12 to 15 minutes in salted boiling water until al dente as directed, drain and set aside.

If using jap pumpkins, cut the pumpkins in half through the stalk, scoop out the seeds and discard. Scoop out most of the flesh and dice into 2cm squares. Roast the pumpkin flesh with fresh sage and a little oil in a hot oven of 170c until the pumpkin is soft but still firm.

Place the scooped out pumpkin shells onto a baking tray with baking paper and bake for 20 minutes until slightly softened when a knife is pushed through the thickest part of the pumpkin.

For the filling, in a large bowl whisk the eggs and cream and season with salt and freshly cracked pepper. Add in the cooked pancetta, roast pumpkin squares, chives, spinach, Pumpkin Pappardelle, and ½ the mozzarella. Mix the egg mixture gently through the cooked pasta to coat. Using tongs fill each of the pumpkin halves with the pasta mixture, ensure the pumpkin, spinach and pancetta is sitting on top of the pasta.

Top each of the filled pumpkins with grated mozzarella and bake in a slow oven of 170c for 45 minutes or until cooked through.

Allow the pumpkins to cool slightly before serving, serve the pumpkins as is or cut the pumpkins in half and serve with a garden salad.



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