



# Pumpkin & Sage Pasta

(For small group halve the recipe)

Bowl  
Knife  
Chopping Board  
Scales  
Teaspoon (tsp)  
Juicer  
Saucepan

## *How To:*

- 800 g pumpkin flesh
- 1 tsp golden caster sugar
- 100 g butter
- Small bunch of sage leaves
- Juice of 1 lemon
- 50 g grated Parmesan
- 350 g dried spaghetti
- Water
- Salt and pepper as per taste

1. Put pumpkin in a pan and sprinkle with salt and sugar. Add 6 tbsp. water.
2. Cover with a lid and cook on medium heat for about 15 minutes. Add more water if needed.
3. Heat sage and butter in a pan and turn off heat. Keep aside.
4. Boil the spaghetti in salted water, keep aside a little bit of the salted water and drain the spaghetti.
5. Heat back the pan of sage and butter and add lemon juice. Add the sage and butter, pumpkin, half of the Parmesan and salted water into the spaghetti. Season with salt and pepper. Sprinkle with Parmesan.

