

## CASARECCIE DE CECCO

*with pumpkin, sausage and smoked provolone*



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## CASARECCIE DE CECCO

### INGREDIENTS

— Available at Mediterranean foods

380g Artisan De Cecco Casareccie

150g smoked provolone  
coarsely grated

1 cup vegetable stock

200g pumpkin peeled and cut in  
small cubes

2 sausages Italian style

1 clove garlic

3 fresh sage leaves

### METHOD

1. In a saucepan gently fry the garlic and sage with a tablespoon of butter. Add the pumpkin and the stock and let it simmer, adding more stock if necessary, until the pumpkin is soft.
2. Place the softened pumpkin in a tall glass container and whiz with a hand blender till nice and smooth.
3. Alternatively you can use a masher to mash the pumpkin directly into the saucepan.
4. Cook the pasta in simmering salted water. In the meantime in a large pan, fry the sausages (with meat out of casing) until they start to brown. Add the creamed pumpkin, then season and simmer for a couple of minutes.
5. When the pasta is 'al dente', toss it into the pumpkin sauce and add some of the smoked provolone.
6. Serve and add more cheese on top.

Buon appetito

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