

DE CECCO CASARECCE

with pumpkin, pancetta and 'ricotta salata'



Sign up to our [Foodclub](#) on [medifoods.co.nz](#) for more recipes and special offers!

DE CECCO CASARECCE

INGREDIENTS

— Available at Mediterranean foods

380g of De Cecco Casarecce

Extra virgin olive oil

Salt and pepper to taste

200g pancetta cubed

250g ricotta salata roughly grated

400g Peeled and cubed
crown pumpkin

1 Peeled and cubed carrot

2 Cloves of garlic

10 Leaves of sage

1 Tablespoon of freshly chopped
thyme

1/2 Onion

METHOD

1. Pour some extra olive oil in a sauce pan and fry the onion, carrots and sage for a couple of minutes. Add the pumpkin and cover with water and simmer until the pumpkin and carrots are soft to touch.
2. Whiz the pumpkin sauce in a blender or with a hand stick blender and set aside. In a frying pan fry the pancetta with the thyme and a tablespoon of extra virgin olive oil.
3. Add the pumpkin sauce and simmer for a couple of minutes.
4. Cook the casarecce in plenty of boiling salted water. Drain and toss the pasta into the sauce. Add half of the ricotta salata and serve the rest on top.

Buon Appetito!

SHARE YOUR DISH
AND TAG US!



@MEDIFOODSNEWTOWN



@MEDIFOODS