



Paccheri Zucca e Gorgonzola

Squash, Gorgonzola and Walnuts Pasta

Ingredients (for 2):

- 2 tbs of butter
- 160 gr of paccheri pasta
- 100 gr of diced butternut squash
- 10 walnuts
- 80 gr of Gorgonzola cheese
- 50 gr of heavy cream

Preparation:

1. Clean and cut the squash, obtain about 100g of pulp, cut it into small cubes and sauté them in a pan with a little oil, two pinches of salt and black pepper. Add a little cooking water from time to time if they dry or stick to the pan and cook until soft.
2. Chop the walnuts, and toast them over low heat in another pan.
3. Meanwhile, bring the pot to a boil, add a tablespoon of salt and cook the pasta until it is very "al dente".
4. Take the pasta al dente and combine with the cooked squash, add a little cooking water and continue to cook in the pan for a couple of minutes, until the pasta is cooked and well mixed with the pumpkin.
5. Prepare the gorgonzola and cut it into large cubes. Then, with the fire off, add almost all the cheese to the pasta and the squash, add the walnuts and mix.
6. Serve the pasta on a plate and garnish with the remaining cheese.

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!

<http://www.inromecooking.com>
inromecooking@gmail.com

tel. +39 06.68805375; mob. +39. 3883646013