



JERNEJ KITCHEN

TORTELLINI WITH PUMPKIN SAUCE

Tortellini with Pumpkin Sauce is a simple and quick recipe for a lovely autumn dinner. The sauce is made with pumpkin, sage, brown butter, and Parmesan.

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
BAKING (FOR PUREE - OPTIONAL)	30	MINUTES
COOK:	8	MINUTES
TOTAL TIME:	18	MINUTES

PUREE AND SAUCE

1/2 small butternut squash or 150g (5.3 ounces) pumpkin puree

1 clove of garlic

180 ml (3/4 cup) milk

20 g (2 tbsp) butter

TORTELLINI

500 g (1 pound 2 oz) Cheese tortellini

50 g (4 tbsp) butter

8 fresh sage leaves

30 g (1/3 cup) grated parmesan cheese

TOOLS AND EQUIPEMENT

speed peeler

kitchen knife

baking sheet

pot

large pan

Sponsored

BAKE THE SQUASH FOR PUREE (OPTIONAL)

Preheat the fan-assisted oven to 210 °C / 410 °F. Peel the butternut squash. Remove the seeds and cut the squash into small 1cm x 1cm (1/2-inch x 1/2-inch) cubes. Line a large baking sheet with parchment paper. Arrange the squash on top and place it in the preheated oven. Bake for 30 - 35 minutes at 210 °C / 410 °F or until the squash is soft. Don't over-bake the squash. Remove from the oven and set aside to cool to room temperature. Or use store-bought pumpkin puree.

MAKE THE PUREE FOR THE SAUCE

Combine 150g (5.3 ounces) pumpkin puree or homemade squash puree, peeled garlic, milk, and butter in a blender. Mix into a smooth mixture. Season with salt and pepper.

COOK THE TORTELLINI

Cook the Cheese tortellini according to the package instructions. Before draining, remove 120ml (1/2 cup) of the pasta cooking water, then drain.

BUTTER AND SAGE

Add butter to a large pan and place over medium-high heat. When the butter starts to foam, add the sage. Pan-fry for 1 - 2 minutes or until the sage is crispy. Remove from the pan and transfer to a plate lined with a paper towel. Continue to cook the butter until light brown.

SERVE

Add the tortellini to the butter and cook for about 30 seconds, then add the prepared pumpkin puree, 80ml (1/3 cup) of pasta water, and grated parmesan cheese. Toss to combine, then

divide between four plates. Serve with crispy sage and additional grated parmesan, if desired.

TIP

Add all the pasta water to get a creamy, luscious sauce, if needed.