



## 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.