



Pumpkin Sauce Penne

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 cloves garlic, jackets on
- 6 strips bacon, chopped
- 2 tbsp butter
- ½ large onion, diced
- 400g pumpkin, seeded and skinned, cut into large chunks
- 1 cup milk
- 1 cup chicken stock
- 1 egg, lightly beaten
- 2 tbsp chopped parsley, or cilantro
- 1 Japanese cucumber, cut into chunks
- salt and pepper
- cooked penne for 4-5 pax

Instructions

1. Place the garlic (still in their jackets) into a toaster oven and roast for 10 minutes on medium heat, about 165-175°C, or 325-350F. (In the meantime, prepare the rest of the ingredients.) When the garlic is done, remove from the oven and let cool a little before handling. Remove the jacket and mash the garlic with a fork.
2. Heat a large saucepan and add the bacon. Cook to your desired “doneness” (crispy, or just lightly browned). Set aside the bacon.
3. Add the butter and onion to the pan. Fry for 1 minute until fragrant, then add the garlic and fry for another minute and breaking up the mashed garlic in the process.
4. Now in goes the pumpkin, season it with some salt and pepper, and stir to mix well. Place a lid on and cook for 10 minutes on medium heat, giving it a good stir at every 3 minute intervals,

making sure to scrape any browned bits from the bottom of the pan.

5. Add the milk and chicken stock and bring it to a boil. Simmer on medium for 5 minutes, stirring to blend the mushy pumpkin with the liquid. Remove from heat.
6. Mix 2 tbsp of the pumpkin sauce to the beaten egg. Now slowly drizzle in the egg into the sauce, 1 tbsp at a time, stirring vigorously to get a smooth, creamy sauce.
7. Toss in the cooked pasta, herb, and cucumber, and stir to mix well. Adjust seasoning to taste and serve.

*you can add or reduce the amount of liquid depending on the desired consistency. i was guesstimating so please do your own adjustment. bear in mind that the sauce thickens upon standing.