

Creamy Pumpkin Carbonara with Pancetta and Crispy Sage



Preparation time: 35 mins

Serves: 4 people

User Rating: ★★★★★

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Categories: Kid Friendly



Ingredients

- 1 cup (225 grams) pumpkin puree (roasted pumpkin works best for this recipe)
- 2 eggs, room temperature
- 3 egg yolks, room temperature
- 1/4 cup (60 ml) cream
- 1 cup parmesan, grated (plus extra to serve)
- Sea salt and pepper, to season
- 500 grams spaghetti
- 1/2 cup sage leaves
- 100 grams pancetta, thinly diced
- 1 garlic clove
- Olive oil (for frying)

Method

1. Place the pumpkin puree, eggs, egg yolks, cream and parmesan into a large bowl. Season with salt and pepper and whisk until combined. Set aside.
2. Bring a large pot of water to the boil. Season with salt, add spaghetti and cook according to packet instructions. Reserve 1/2 cup pasta water before draining. Set aside.
3. Heat olive oil in a fry pan over medium heat. Carefully add sage leaves and cook for 10 seconds or until crispy. Remove from pan and set aside.
4. Return the fry pan to low-medium heat. Add pancetta and cook for 4-5 minutes, add garlic clove and cook for another minute. Remove garlic clove and discard. Add drained spaghetti to the pancetta oil mixture and toss to coat, allowing the spaghetti to absorb the flavoured oil.
5. Carefully pour the fry pan of spaghetti, pancetta and oil into the bowl containing the creamy pumpkin sauce and quickly toss to combine. Add pasta water as required to create a luscious creamy sauce.
6. To serve, place the spaghetti onto a serving platter and top with crispy sage leaves, a good grating of parmesan and a little black pepper.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
329g	3290kJ 786kcal	40.8g	35.4g	15.7g	69.6g	4.8g	1040mg	11.9g

All nutrition values are per serve.