



PUMPKIN AND SPRING ONION PASTA BAKE

Season:	Autumn, winter
From the garden:	Pumpkin, spring onion, parsley, chives
Type:	Dinner
Difficulty:	Moderate
Country of origin:	Italy
Serves:	6 serves or 30 tastes
Source:	Andrea Habacht, GTT kitchen specialist, Oropi school

Equipment

- *chopping board and knife
- *bowls and mixing spoon
- *box grater
- *baking dish
- *large and medium saucepan
- *whisk
- *measuring cup and spoon

Ingredients

- *800 g pre-roasted pumpkin
- *bunch of spring onions
- *handful of fresh herbs
- *400 g dried pasta (macaroni, spirals..)
- *2 tbsp butter or margarine
- *1 tbsp flour
- *1 ½ cups milk
- *1 tsp mustard
- *1 ½ cups grated cheese
- *⅓ cup breadcrumbs
- *salt and pepper to taste + 1 tsp salt for pasta water

Method

- 1.preheat oven to 220 degrees
- 2.cook the pasta in plenty of salted water until al dente, drain and set aside

- 3. cut the peel of the roasted pumpkin and cut it into small cubes**
- 4. slice the spring onion finely and chop the herbs**
- 5. fry the onion with the butter until softened (in a medium sized saucepan)**
- 6. add the flour to the spring onion and cook for a minute, then add the milk**
- 7. while whisking, let the mixture come to a simmer and thicken**
- 8. turn off the heat and add the mustard, salt, pepper and 1 cup of the grated cheese into the white sauce and mix**
- 9. stir the cheese sauce into the cooked pasta and add the pumpkin and herbs**
- 10. spread the pasta mixture into a baking dish, sprinkle with the remaining cheese and bread crumbs and bake for around 20 minutes until browned**

Skills: *measuring, chopping, grating, slicing*