



Treccione with cream of pumpkin, black olives, walnuts and crunchy speck

In autumn, the pumpkin takes centre stage with coloured leaves, sweet chestnuts and mushrooms. That's why I want to give you a good, mouth-watering first course today. Make yourselves comfortable and enjoy the recipe.

Ingredients (3 Servings)

Shopping List

- ☐ 250 gm Treccione Pasta Armando
- ☐ 100 gm speck
- ☐ 5 walnuts
- ☐ Extra virgin olive oil

- ☐ 200 gm pumpkin flesh
- ☐ 20 black olives
- ☐ 1 clove of garlic
- ☐ Salt

Preparation

Pre-heat the oven to 180°C/355°F/Gas Mark 4. Then clean the pumpkin, eliminating the skin and seeds, cut into large cubes and arrange on a baking tray with grease-proof paper and a little oil. Cook in the oven for about 15 minutes.

Heat a non-stick frying pan and, when hot, pour in a little extra virgin olive oil or add a knob of butter. Then add the speck previously cut into juliennes and brown over a low heat until crunchy.

Take a saucepan, fill with water and bring to the boil. In the meantime, the 15 minutes have passed so take the pumpkin out of the oven and blend it with a minipimer with 3 walnuts and a small ladle of hot water until a cream is created.

Stone the black olives, chop them slightly with a knife and brown for 3 minutes with a little olive oil in the same frying pan the speck was browned in.

As soon as the water boils, add salt and cook the Treccione Pasta Armando for the time shown on the packet. Drain the pasta keeping a ladle of the water on one side. Add the pasta to the frying pan with the olives, add the cream of pumpkin, the cooking water necessary (at least 2 ladles), part of the crunchy speck and sauté for about 1 minute over a low heat, mixing well.

Plate up and decorate with the rest of the speck and walnuts.

Buon appetito.