

Pasta with roasted pumpkin

2 tablespoons extra virgin olive oil

300g pumpkin peeled and chopped

1 teaspoon cumin seeds

1 cup of parmesan cheese

50g butter softened

2 crushed garlic cloves

2 teaspoons chopped fresh sage leaves

Whole sage leaves for garnish

Grated zest and juice of 1 lemon

300g small pasta eg fusilli

Salt

Freshly ground black pepper

Method

1. Preheat oven to 180 degrees Celsius. Place oil in a baking tray and transfer to the oven till hot, remove after 4 minutes.

2. Place a pot of water on the stove for the pasta.

Place oil in small fry pan and gently fry the sage leaves once cooked place on paper towel for later use.

3. Remove tray, add chopped pumpkin on low medium heat, add cumin seeds, salt and pepper. Turn on heat and cook in oven for 20 minutes, turning frequently until golden brown.

4. Place cheese, butter, garlic, lemon zest and juice, salt and pepper into food processor. Blend till a coarse paste. Transfer to a sheet of greaseproof paper and roll into a cylinder. Chill until firm enough to slice.

5. Place pasta into your pot of boiling water once it has come to the boil, and cook until al dente.

6. Drain pasta return to the pan add roasted pumpkin, pieces of sliced butter mix toss until melted through then serve immediately.

7. Top with fresh sage leaves.