



BLUE CHEESE & PUMPKIN PAPPARDELLE

<https://www.mainland.co.nz/recipe/creamy-blue-cheese-and-pumpkin-pappardelle.html>



PREP TIME
5 MINS

COOKING TIME
20 MINS

SERVES
4

Our Creamy Blue Cheese is the star of this simple, beautiful pasta dish. Its rich flavour pairs with the sweet butternut pumpkin, salty ham and earthy hazelnuts to create a perfect mid-Winter dinner.

Ingredients

- ½ butternut pumpkin, peeled and cut into bite sized pieces
- 2 tbsp olive oil
- 80g Parma ham
- ¼ cup hazelnuts
- 400g fresh pappardelle pasta
- 100g Mainland Special Reserve Creamy Blue Cheese
- 1 cup chicken stock
- 1 cup Anchor Fresh Cream
- 2 tbsp fresh sage leaves

Method

1. Pre-heat the oven to 180°C.
2. Arrange pumpkin on a roasting tray lined with baking paper, drizzle with olive oil, and roast for 15 minutes.
3. Place Parma ham and hazelnuts onto the tray with the pumpkin and cook for a further 5 minutes or until the ham is crisp and the nuts toasted. Roughly chop the hazelnuts and set aside with the ham.
4. Meanwhile cook pasta in boiling salted water until al dente then drain.
5. Bring stock, Creamy Blue and cream to a simmer in a medium saucepan, then add the pumpkin.
6. Crumble in half the crispy ham, sage leaves and roughly chopped hazelnuts.
7. Toss through the pasta and serve in shallow bowls garnish with remaining ham, sage and nuts.

Tip: Use fettuccine if you can't locate pappardelle.