

Roasted Pumpking Cream Sauce Fettuccine

Sinfully indulgently delicious

SERVES: 6
 PREP TIME: 30 minutes
 COOK TIME: 40 minutes
 TOTAL TIME: 1 hour 10 minutes

INGREDIENTS

- 1 baking pumpkin 5-6 lb., washed and dried
- 4 Tbsp. + 2 Tbsp. GC Napa Valley Natural Buttery Proprietary Blend Extra Virgin Olive Oil
- 2 Tbsp. GC Napa Valley Natural Orange Infused Honey
- 1 tsp. + 2½ tsp. + ½ tsp. GC Napa Valley Natural Lemon Finishing Sea Salt
- ½ tsp. GC Napa Valley Natural Lemon Tellicherry Pepper
- 2 cups heavy cream
- 1½ tsp. GC Napa Valley Natural Pink Peppercorn Rosemary Steak Rub
- 1 tsp. GC Napa Valley Natural Poultry Rub Proprietary Blend
- 9 medium-large fresh sage leaves
- Optional garnish: Crispy sage leaves, 24 medium fresh sage leaves



- ¼ cup canola oil
- 1 lb. fettuccine pasta, fresh preferred
- 3 Tbsp. butter, unsalted
- 3 Tbsp. unbleached all-purpose flour
- 1 cup milk
- 3 Tbsp. cream cheese
- ¾ cup Parmigiano-Reggiano cheese, finely grated
- Optional garnish: ½ cup Italian amaretti cookies, crushed to medium crumb

TO PREPARE

- Roast pumpkin: Preheat oven to 375 degrees. Add to a large bowl 4 Tbsp. Buttery Extra Virgin Olive Oil, Orange Honey, 1 tsp. Lemon Finishing Sea Salt, Lemon Tellicherry Pepper and mix well. Halve pumpkin, remove stringy pulp and seeds (reserve to roast another time). Cut pumpkin into ¾" strips, peel, cut into cubes (need 10 cups), add to bowl. Toss evenly to coat. Arrange cubes in a single layer on a parchment lined baking sheet. Roast 15-20 minutes or until fork tender. Return cubes to bowl.
- Season sage cream: Stir in a small saucepan cream, Pink Peppercorn Rosemary Steak Rub, Poultry Rub, 2½ tsp. Lemon Finishing Sea Salt, and 9 sage leaves. Warm over medium heat to 175-180 degrees. Turn off heat. Steep 30 minutes. Discard sage leaves.
- Crisp sage leaves: Heat canola oil in a very small pan to 360 degrees. Put one leaf in at a time, holding it from end to end under the oil with tongs (prevents leaf from curling). Fry 10-12 seconds and remove to plate lined with paper towels.
- Puree pumpkin: Add enough pumpkin cubes to a blender (Vitamix preferred). Puree well until 1½ cups puree is achieved.
- Make Pumpkiny Cream Sauce (yields 5 cups): Melt butter in a medium saucepan over medium heat. Add flour, whisk until smooth, cook to golden color, 3 minutes. Remove from heat, whisk in seasoned cream. Put back on the heat, whisk until thickened and bubbling, 3-4 minutes. Add cream cheese, whisk until melted. Add milk, pumpkin puree, and simmer 5-10 minutes.
- Bring a large pot water to a boil. Cook pasta al dente according to package instructions.
- Warm 3 cups roasted pumpkin cubes. Toss with 2 Tbsp. Buttery Extra Virgin Olive Oil and season to taste with ½ tsp. Lemon Finishing Sea Salt.
- Put cooked drained pasta in a large bowl. Add Roasted Pumpkiny Cream Sauce. Gently toss with tongs to coat pasta.

TO SERVE

Portion pasta onto six plates. Top each with: ½ cup pumpkin cubes, 2 Tbsp. cheese, 1 Tbsp. cookie crumbs, 2-3 crumbled crispy sage leaves, and 1 whole crispy sage leaf in the center. Serve pasta with our Rosemary Honey-Lime Chicken, Grilled Parchment Steamed Salmon or Smoked Gouda Stuffed Cabernet Meatballs.

WINE PAIRING

2016 Pietro Family Cellars Tusca Red Wine, Napa County (Super Tuscan style)

SHOPPING LIST

Organic, farmers market, and garden grown products are preferred

- 1 baking pumpkin 5-6 lbs.
- 1 pint heavy cream
- 1 bunch fresh sage leaves
- 1 lb. fettuccine pasta, fresh preferred
- 1 stick butter, unsalted
- 4 oz. cream cheese
- 1 wedge 4 oz. Parmigiano-Reggiano cheese
- Optional garnish: 1 pkg. Italian amaretti cookies

FROM YOUR PANTRY

- 1 sheet parchment paper
- 1 bottle canola oil
- Unbleached all-purpose flour
- Milk, 1 cup needed
- GC Napa Valley Natural Buttery Proprietary Blend Extra Virgin Olive Oil
- GC Napa Valley Natural Pink Peppercorn Rosemary Steak Rub