

Pumpkin, Greens and Ricotta Conchighlioni

Source: modified from Alice Zaslavsky Butternut, spinach & ricotta conchighlioni

From the garden Tuscan kale, parsley silverbeet, Pumpkin garlic, onions, tomato passata, limes

<u>Equipment</u>	<u>Ingredients</u>
3 large bowls 4 small bowls Colander and bowls Chopping boards and knives Grater x 2 tablespoon, teaspoons and measuring cups Measuring jugs and scales Large stirring spoons Large baking dish Large stock pot Serving spoons	<ul style="list-style-type: none"> • 2 brown onions , sliced into rings • 4 cloves garlic, peeled and sliced • 1.5 kg pumpkin • 100 ml olive oil • 1 cup vegetable stock • 2 tbsp soft brown sugar • 375 g Conchighlioni (jumbo pasta) • 2 eggs beaten • 750 g ricotta • 1 cup tomato passata • 300 g grated cheese • 1tsp nutmeg (whole nutmeg grated) • finely grated Zest of 1-2 lime/lemons • 100 g silverbeet and kale washed and finely shredded • 2 tbsp parsley chopped

What to do

- Preheat oven to 220°C (200°C fan).
- Cut pumpkin into wedges. Deseed and peel. Slice into 3cm thick slices.
- Peel onions, and chop in half and slice into thin rings.
- Peel garlic cloves and slice finely
- Place sliced onion and garlic in the base of a large baking dish and arrange pumpkin slices over the top.
- Make 1 cup vegetable stock
- Pour over 100ml olive oil and stock
- Scatter with 2 tblsp brown sugar, salt and pepper.
- Cover with foil and bake for 1 hour (remove foil after 30 minutes)
- Remove from oven and stir the vegetables and squash to form the base sauce.
- Boil water in large pot and add salt.
- Cook pasta shells in boiling water (12 mins) until al dente.
- Drain, rinse under cold water to stop the cooking process so the pasta shells don't stick together.
- Make 750 g ricotta
- Grate nutmeg (1tsp)
- Finely grate zest 1-2 lime/lemons
- Trim, wash 100 g silverbeet and kale and finely shred.
- Trim and wash parsley and finely shred.

- Beat 2 eggs.
- In a large bowl, combine the beaten eggs, ricotta, tomato passata, 150g grated cheese and nutmeg, lemon zest, spinach and parsley;
- Beat until smooth and season with salt and pepper to taste.
- Use a dessert spoon to fill the pasta shells with the ricotta mixture,
- Place each shell on the pumpkin base.
- Scatter with remaining 150g grated cheese and extra nutmeg.
- Cover with foil and return to the oven for 20 minutes.
- Remove foil and cook for another 20 minutes until bubbling and golden.
- Leave to cool a little before serving.
- Serve with Focaccia and Mizuna salad Enjoy!