



## SPAGHETTI WITH CREAMY PUMPKIN SAUCE AND BACON

10 min 1 h 10 min easy 4 servings

### INGREDIENTS

350 g pumpkin, in pieces  
2 tbsp honey  
2 tsp salt  
3 tbsp olive oil  
a few thyme leaves  
150 g parmesan, in pieces  
150 g onion, cut in half  
1 clove garlic  
300 g bacon or pancetta, cut in 3 cm pieces  
20 g milk  
1 pinch pepper  
1500 g water  
500 g spaghetti

### PREPARATION

1. Preheat oven at **180°C**. Place pumpkin in an ovenproof dish, garnish with honey, 1 teaspoon salt, 1 tablespoon olive oil and thyme leaves. Bake in the preheated oven for 30 minutes and then set aside for 5 minutes to cool down. In the meanwhile, proceed with the next step.
2. Place parmesan into mixing bowl and grind **10 sec/speed 6**. Transfer into a bowl and set aside.
3. Place onion, garlic and remaining 2 tablespoon olive oil into mixing bowl, chop **5 sec/speed 5** and sauté **5 min/120°C/speed 1**.
4. Add bacon and sauté **5 min/120°C/speed 1**. Transfer into a bowl and set aside.
5. Place cooked pumpkin pieces, milk, remaining teaspoon salt and pepper into mixing bowl and blend **30 sec/speed 6**. Transfer into a bowl and set aside.
6. Place water into mixing bowl and boil **10 min/100°C/speed 1**.
7. Add spaghetti from mixing bowl lid opening and cook without measuring cup for **time indicated on the package/100°C/reverse mode/speed 1** or until al dente. Strain spaghetti using Varoma dish and transfer into a deep serving bowl. Add pumpkin purée, mix gently and garnish with sautéed bacon and grated parmesan.
8. Serve immediately.