Homemade Pappardelle with Pumpkin Sauce and Sage Breadcrumbs

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Wide ribbons of homemade pasta, silky pumpkin sauce and buttery sage breadcrumbs. A little taste of restaurant dining at home.

Yield: 4

Ingredients

Homemade pasta:

- 500 g type 00 wheat flour
- 4 large eggs

For the sauce:

- 450 g butternut squash
- 180 ml heavy cream (35% fat)
- 30 g butter
- 1 onion
- A few garlic cloves
- ½ bell pepper (optional)
- 180 ml water
- ½ tsp freshly grated nutmeg
- Salt (to taste)

For the crispy breadcrumbs:

- 30 g butter
- 20 g panko breadcrumbs
- 1 tbsp chopped fresh sage leaves
- 30 g grated Parmesan

To finish:

- 450–500 g fresh homemade pasta
- 55 g grated Parmesan
- Extra Parmesan (to serve)

Instructions

Homemade pasta:

1. Mix the dough. Sift the flour into the bowl of a KitchenAid stand mixer. Make a well in the centre and crack in the eggs. Fit the flat beater and mix on low for a few minutes, until the flour is moistened and starts clumping together.

2. Knead. When the dough starts coming together, switch to the dough hook. Knead on low for about 10 minutes, until smooth and elastic. If the mixer is struggling, finish kneading by hand.

3. Rest the dough. Press the dough into a ball, wrap it tightly in cling film and rest it in the fridge for 30 minutes.

4. Roll out the pasta. Divide the dough into 4–6 pieces. Flatten one piece slightly and keep the rest covered. Start at the widest setting on a Marcato pasta machine, folding the dough and passing it through again on the first few passes. Gradually narrow the setting until the sheets are thin and even.

5. Cut into ribbons. Lightly dust the sheets with flour and cut them into ribbons about 2–3 cm wide for pappardelle or 6–8 mm wide for tagliatelle.

Pumpkin sauce, sage breadcrumbs and serving:

6. Make the pumpkin sauce. Peel and deseed the pumpkin, then cut it into small cubes. Put the pumpkin, chopped onion, garlic and butter in a saucepan, then add the cream and water. If using bell pepper, chop it and add it with the pumpkin. Bring to a boil, lower the heat and simmer for about 15 minutes, until the pumpkin is completely tender. Blend until silky smooth, then season with nutmeg and salt.

7. Toast the sage breadcrumbs. Melt the butter in a frying pan. Add the panko and chopped sage. Cook for 2–3 minutes, stirring, until golden. Take the pan off the heat, stir in 30 g Parmesan and set aside.

8. Cook the pasta. Cook 450–500 g fresh pasta in a large pot of well-salted boiling water for about 10 minutes. Reserve about 120 ml of the cooking water before draining.

9. Toss with the sauce. Add the cooked pasta to the pumpkin sauce, stir in 55 g Parmesan and toss gently. If the sauce is too thick, add the reserved pasta water a little at a time until it coats the ribbons.

10. Serve. Divide the pasta among plates, scatter generously with the crispy sage breadcrumbs and finish with extra grated Parmesan. Serve straight away.

Notes

A full batch uses 500 g flour and yields about 700–750 g fresh pasta.
Allow 15 minutes to make the dough, 30 minutes to rest it in the fridge and 10–15 minutes to roll and cut the pasta. Make the sauce and crispy breadcrumbs while the dough rests.
Allow about 30 minutes to prep and cook, using ready-to-cook pasta.
Type 00 flour gives the dough a smooth texture.
If the dough is too dry to come together, add a little water. If it is too sticky, add a little flour.
You won't need the whole batch for this dish. Lightly dust any leftover fresh pasta with flour and freeze it in portions.
Instead of butternut, use muscat squash or any other edible pumpkin or squash you have on hand.
You can use about 340 g dried pappardelle or tagliatelle in place of fresh pasta. Cook according to the packet instructions.
Scatter the breadcrumbs over the pasta just before serving so they stay crisp.
You can make the sauce ahead and cook the pasta just before dinner.

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