



### ***Butternut pumpkin pasta***

400g butternut pumpkin, peeled, seeded  
sourdough bread, diced  
4 slices rindless short-cut bacon  
80ml extra virgin olive oil  
2 Tsp baby capers  
2 cloves garlic, sliced  
1 chilli  
2 sprigs rosemary  
1/2 bunch flat-leaf parsley  
375g fresh pappardelle  
1 lemon  
150g fresh ricotta

Dice the pump and roast in a frying pan with the rosemary and a little salt, after a minute or so add the bacon and continue cooking until crispy and coloured then add diced chilli. Remove and keep warm.

Bring some salted water to the boil and cook the pappardelle until al dente

Heat some more oil then add the bread and garlic and stir fry over a medium heat until crispy, then add back the pumpkin and pasta and 1/2 cup of the pasta water, toss, season and squeeze over the lemon juice, parsley and ricotta, divide into serving bowls and serve.