Penne with butternut squash

Italian Byodo penne in a delicious autumn sauce, with nutty butternut squash and fresh mushrooms.

Zutaten
4 Portionen

400 g Penne
0.5 Butternut squash
500 g Mixed mushrooms from the forest (porcini mushrooms, chanterelles, brown mushrooms)
200 g Crème fraîche
2 EL White wine vinegar
1 TL Salted vegetables (see recipe on byodo.de) or instant vegetable stock
50 ml White wine, dry
50 ml Water
2 Shallots
8 Handles Thyme, fresh
4 EL Roast olive mild
1 Garlic clove
Sea salt, fine-grained
Pepper

Zubereitung

Cook the pasta in salted water according to the packet instructions until al dente.

Peel and finely chop the garlic and shallots, remove the thyme leaves from the stalks. Clean and chop

the mushrooms. Heat 2 tablespoons of fried olive oil in a pan and sauté the shallots. Add the mushrooms and garlic. Fry everything on all sides. Deglaze with white wine and vinegar. Add the salted vegetables, water and crème fraîche and season the sauce with salt, pepper and thyme.

Peel the butternut, remove the seeds and cut into small pieces. Fry in a separate pan with 2 tablespoons of fried olive oil and season with salt and pepper. Cook the pumpkin for approx. 8 minutes.

Add the cooked pasta to the mushroom pan, mix and season to taste again. Arrange the pasta on plates and place the butternut cubes on top of the pasta.