

Squash, Sage and Mascarpone Pasta Filling

MAKES: Dough plus 1 filling serves 4

PREPARATION TIME: 5 minutes

COOK TIME: 30 minutes

INGREDIENTS:

- 1kg butternut squash, peeled and cut into chunks
- 1 small bunch sage
- 2 tbsp Filippo Berio Classico Olive Oil
- 100g mascarpone
- Freshly grated nutmeg
- Zest 1 lemon
- 1 egg

METHOD:

Preheat the oven to 190°C. Mix the butternut squash and 10 leaves of sage in a bowl. Add Filippo Berio Classico Olive Oil and coat well. Season and place on a baking tray. Cook for 30 minutes until tender.

Place the squash in a food processor, add the mascarpone, nutmeg, zest and blend until combined. Season, add the egg and blend until smooth.

Cook it with: *Olio extra vergine di oliva Fruttato*

