



SAUNDERS' MALT EXTRACT

Preparation

15
MINS

Cook Time

25-30
MINS

Serves

4

Difficulty

MEDIUM

RIGATONI WITH PUMPKIN, PANCETTA & MALT GLAZE

Rich and subtly sweet, this rigatoni with pumpkin, pancetta, and malt glaze is a comforting, flavour-packed weeknight pasta everyone will love.

INGREDIENTS

- 400g rigatoni pasta
- 200g pancetta, diced
- 2 tbsp olive oil (optional)*
- 600g Kent pumpkin, peeled, seeded, and cut into 2cm cubes
- 2 cloves garlic, minced
- 2-3 sprigs fresh rosemary, leaves finely chopped (plus extra for garnish)
- 2 tbsp Saunders' Malt Extract
- 1 tbsp balsamic vinegar
- ½ cup chicken or vegetable stock (plus more if needed)
- ½ cup grated parmesan, plus extra to serve
- Salt and pepper, to taste

Notes: Depending on the amount of fat in the pan from the pancetta, olive oil may not be needed.

METHOD

- 1 Bring a large pot of salted water to the boil. Cook pasta according to packet instructions until just cooked. Reserve 1 cup pasta water, then drain.
- 2 Heat a large sauté pan over medium heat. Add pancetta and cook for 4-5 minutes until golden and crisp. Remove with a slotted spoon, leaving the fat in the pan.
- 3 In the same pan, add cubed pumpkin and cook for 3-4 minutes, stirring to coat in the pancetta fat. Add garlic and cook until fragrant.
- 4 Pour in stock, Saunders' Malt Extract, balsamic vinegar, and half the chopped rosemary. Stir and let simmer for 8-10 minutes, or until the pumpkin is tender and the liquid has reduced to a glossy glaze.
- 5 Return pancetta to the pan. Add the cooked rigatoni and parmesan, tossing to coat everything in the malt glaze. If needed, add a splash of pasta water to loosen.
- 6 Garnish with remaining rosemary, extra parmesan, cracked pepper, and a drizzle of olive oil if desired.

FOR MORE RECIPE IDEAS VISIT SAUNDERSMALT.COM.AU