

Pumpkin Schupfnudeln with brown butter, sage, and roasted hazelnuts

Serves 4

INGREDIENTS

For the pumpkin Schupfnudeln:

400 g pumpkin
300 g potatoes, floury
1 pinch of nutmeg
60 g potato starch
100 g durum wheat flour, plus a
little more for rolling out and
shaping
140 g spelt flour type 630
1 egg (size L)
½-1 tsp salt

For the sage butter with
mushrooms:

300 g chanterelles
2-3 cloves of garlic
approx. 150 g butter
8-10 sage leaves
20 g hazelnuts, roasted
salt, pepper

Topping:

Some Parmesan cheese, finely
sliced



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METHOD

1. Wash the pumpkin, remove the seeds and cut into pieces. Peel the potatoes and also cut into pieces. Place next to each other in a perforated cooking tray. Steam at 100 °C for about 20 minutes until soft, depending on the size of the vegetable pieces. Leave to cool.
2. Puree the pumpkin with a hand blender, press the potatoes through a potato ricer. Add the remaining ingredients, first mix roughly with a spoon, then work quickly with your hands to form a smooth dough. Do not knead for too long, otherwise the dough will become tough.
3. On a well-floured work surface, shape the dough in portions into rolls about 1.5 cm thick. Cut off pieces 1.5-2 cm wide and shape them by hand into tapered noodles.
4. Place the Schupfnudeln on a lightly greased, perforated cooking tray with a little space between them and steam at 100 °C for about 10 minutes.
5. Clean the mushrooms and halve or quarter if necessary. Peel the garlic and cut into thin slices. Melt the butter in a pan over a medium heat. Add the sage and heat until the butter starts to brown. Add the mushrooms and garlic and fry until al dente. Season with salt and pepper.
6. Add the Schupfnudeln to the pan, fry a little and toss well. Season again with salt and pepper. Arrange on deep plates and serve sprinkled with coarsely chopped hazelnuts and Parmesan.