

IL PORCELLINO®

LUMACHE & BUTTERNUT SQUASH WITH GUANCIALE

Yield: 4 Servings



INGREDIENTS

FOR LUMACHE & BUTTERNUT SQUASH

- 1 lb. lumache pasta
- 6 oz. guanciale, diced
- 2 cups roasted butternut squash
(see sub-recipe)
- 2 cups butternut squash sauce
(see sub-recipe)
- 1 cup stracciatella or burrata,
divided into small pieces
- ¼ cup freshly grated Grana
Padano or Parmesan cheese
- Calabrian chili oil, for drizzling
- 20 fresh sage leaves, plus more as
desired

FOR BUTTERNUT SQUASH SAUCE

- 1 large butternut squash, peeled
and roughly chopped
(about 4 cups)
- 2 Tbsp. olive oil
- ½ tsp. salt

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METHOD

FOR BROWN BUTTER

1. Melt the butter in a small saucepan over medium heat.
2. Add the sage and cook for 3-5 minutes, stirring occasionally, until the butter is deeply golden brown and the sage is crisp.
3. Remove from the heat and carefully strain the butter, reserving the brown butter and crispy sage separately.

FOR BUTTERNUT SQUASH SAUCE

1. Preheat the oven to 400°F.
2. Toss the roughly chopped butternut squash with the olive oil and ½ teaspoon salt, then spread evenly on a baking sheet.
3. Roast for 20-25 minutes, or until the squash is very soft and easily pierced with a fork.
4. While squash roasts, heat the garlic oil in a large pot or Dutch oven over medium heat. Add the chopped garlic and shallots and cook for 3-5 minutes, stirring occasionally, until softened but not browned.
5. Add the roasted butternut squash and heavy cream. Stir to combine and simmer for 2-3 minutes.
6. Carefully blend the mixture with an immersion blender until smooth. (If you do not have an immersion blender, you can use a regular blender or food processor.)

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- 2 Tbsp. garlic oil
- 2 Tbsp. chopped garlic
- 2 Tbsp. chopped shallots
- 2 cups heavy cream
- 1 cup chicken or vegetable broth
- ½ cup finely grated Parmesan cheese
- ½ cup brown butter
(see sub-recipe)
- ½ tsp. salt, plus more to taste

FOR ROASTED BUTTERNUT SQUASH

- 1 small butternut squash, roughly cut into small dice
(about 2 cups)
- 1 Tbsp. brown butter
(see sub-recipe)
- ¼ tsp. Salt

FOR BROWN BUTTER

- ½ cup + 1 Tbsp. unsalted butter
- 2 Tbsp. fresh sage leaves

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7. Warm the broth in a separate small saucepan over medium-low heat. Gradually whisk in the grated Parmesan until melted and smooth to make a Parmesan brodo.
8. Add the Parmesan brodo and ½ cup brown butter to the butternut squash mixture and stir until fully incorporated.
9. Season with salt to taste and blend or stir until the sauce is completely smooth. Set aside until ready to use.

FOR ROASTED BUTTERNUT SQUASH

1. Increase the oven heat to 450°F.
2. Toss the diced butternut squash with 1 Tbsp. brown butter and salt, then spread evenly on a baking sheet.
3. Roast for 5-8 minutes, or until the squash is tender and lightly browned. Set aside.

FOR PASTA

1. Bring a large pot of generously salted water to a boil.
2. Cook the lumache according to the package directions until al dente. Before draining, reserve 1 cup of pasta water.
3. While the pasta cooks, add the guanciale to a large skillet over medium heat. Cook for 5-7 minutes, stirring occasionally, until crisp and the fat has rendered.
4. Add 2 cups of the butternut squash sauce to the skillet with the guanciale and stir to combine.
5. Add the drained pasta and toss until evenly coated. Add reserved pasta water 1-2 tablespoons at a time if needed to loosen the sauce.
6. Gently fold in the roasted butternut squash and toss for 1-2 minutes, until heated through and the sauce is glossy.
7. Divide the pasta among six plates and top with the stracciatella or burrata.
8. Finish with freshly grated Grana Padano or Parmesan, a drizzle of Calabrian chili oil and the crispy sage.

