

SUNBLEST ROASTED BUTTERNUT SPAGHETTI

INGREDIENTS:

50–60 people

2.2 kg Sunblest Spaghetti

5.5 kg butternut, peeled and chopped 275 ml olive oil (for roasting) 495 ml oil 880 g butter 110 g cumin 1.32 kg parmesan cheese, finely grated 880 g almonds or mixed nuts, toasted (optional) 110 g fresh chives, chopped (for garnish)

METHOD:

- 1. Roast the butternut: Preheat the oven to 190°C. Toss the chopped butternut with the olive oil and season lightly. Spread in multiple trays without overcrowding. Roast until tender and lightly caramelised.**
- 2. Cook the pasta: Cook the spaghetti in well-salted boiling water according to package instructions. Drain thoroughly and set aside.**
- 3. Prepare the brown butter: In batches, melt the butter over medium heat. Add the cumin and cook until the butter turns golden brown and develops a nutty aroma. Take care not to burn.**
- 4. Combine the pasta and butternut: Place the cooked spaghetti and roasted butternut into a large hot holding pan or serving dish. Mix gently to combine.**
- 5. Add the brown butter: Spoon the cumin-infused brown butter over the pasta and toss lightly to coat evenly.**
- 6. Finish and serve: Add the grated Parmesan cheese and toasted nuts (if using). Garnish with chopped fresh chives and serve immediately.**