



Linguine with Squash, Pears, Pistacchio and Coffee Taleggio Sugo

Serves 6 ppl

454 gr.	Dried Linguine Pasta
125 ml.	Strong Coffee
90 ml. / 75 gr.	Sugar
2 Tbl.	Extra Virgin Olive Oil DOP
180 gr.	Butternut Squash – Very Small Dice
1 pc.	Shallot – Very Finely Diced – about 1/8”
250 gr.	Taleggio DOP Cheese - Diced
1 Pc.	Bosc Pear – Sliced Very Thin and Stored In Cold Water
25 gr.	Pistacchio Nuts – Toasted and Roughly Chopped
2 Tbl.	Extra Virgin Olive Oil DOP – For Finishing the Plate

1. Bring a large pot of water to a boil and salt generously.
2. In a small pot put the coffee and sugar together and over a low flame simmer and reduce to a thick, caramel like consistency, then set aside in a warm place.
3. Drop your pasta in the water and stir immediately.
4. Cook your pasta according to the instructions on the package, or until you achieve a nice al dente doneness.
5. While your pasta cooks, add 2 Tbl. olive oil to a large frying pan over medium heat.
6. Immediately add the squash and sauté until the squash is soft on the outside but still has a hard centre, about 1 minute.
7. If the pan has dried up and there is no more oil in the bottom of the pan add another tablespoon of oil.
8. Add the shallots and cook, sautéing constantly for another minute.





9. To the frying pan add 120 ml pasta water and the diced Taleggio.
10. Stir the sauce constantly and quite vigorously as the sauce comes to a boil trying to break up and dissolve the pieces of Taleggio.
11. Once the sauce starts to boil, reduce to a simmer, and adjust the consistency of the sauce with water if it is too thick. If it is too thin continue to simmer stirring constantly.
12. The sauce will end up being quite thick in the end but remove the frying pan from the heat when it is still a little thin as it will continue to cook and reduce after the heat is turned off.
13. Once the pasta is cooked, strain very well and then add to the frying pan with the sauce.
14. Toss the pasta and sauce very, very well together trying to disperse the squash and shallots evenly through the noodles.
15. Just before serving, strain and add the pears and toss well again.
16. With a pair of pointy tongs, take 1/6th of the pasta and place it in a large ladle.
17. Twirl the pasta around the tongs inside the ladle to create a tight, volcano shape.
18. Gently place the pasta in a bowl, sprinkle with the chopped pistachios.
19. Drizzle the coffee reduction on top and around the edge of the plate.
20. Drizzle each plate with a little olive oil and serve.

Recipe by
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