

PELZMANN'S PAPPARDELLE

WITH PUMPKIN PESTO

60 g pumpkin seeds
1/8 l Pelzmann's pumpkin seed oil
30 g chunk of Parmesan
80 g corn salad
Salt, freshly ground pepper
400 g Pappardelle



Wash, shake dry and separate 50 g of corn salad into leaves. Finely grate Parmesan. Finely grind pumpkin seeds together with Pelzmann's pumpkin seed oil, Parmesan, corn salad, salt and pepper in a food processor, or pestle in a mortar.

Cook Pappardelle al dente, strain and mix with pesto while still hot. Decorate with remaining corn salad.