

# In season NEWS



## New innovation in cookery lessons

A new concept in online cooking has just launched called The Amateur Chef, and it's the UK's first cook-along website. Visitors to the site can cook alongside chef Alastair Young thanks to real-time videos that go one better than normal step-by-step guides. Lists of ingredients and equipment are provided, and once gathered users just press play and the cookery lesson begins. Recipes cover all world cuisines, including Italian dishes such as the pappardelle with butternut squash on the right, and other features on the website include cook-along techniques and cookery tips. To find out more, visit [www.theamateurchef.co.uk](http://www.theamateurchef.co.uk)



## Pappardelle with butternut squash

**SERVES 2**

**200g fresh pappardelle**

**½ a butternut squash, pithy bits and seeds removed**

**125g mascarpone**

**a few teaspoons of honey**

**2 sprigs of fresh rosemary**

**Parmesan shavings, to serve**

**salt and freshly ground black pepper**

Preheat the oven to 180°C/Gas Mark 4, then cut the piece of squash in half. Drizzle each half with honey, then season. Sprinkle with the rosemary, then roast in the oven for 45 minutes. Leave to cool for 5 minutes while you boil some lightly salted water in a saucepan.

Cut the squash into bite-size pieces, peeling off and discarding the skin. Put a large frying pan over a medium heat. Add the pasta to the boiling water and stir. Leave to cook for 3 minutes, until al dente. Put the squash in the frying pan and add the mascarpone. Stir until the mascarpone has melted together with the squash. Turn the heat down very low and season. When the pasta is ready, drain, then add to the squash. Mix together well, then divide between pasta bowls. Top with Parmesan to serve.