

Pumpkin Ravioli



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Recipe by: Laura Vitale

Serves 8

Prep Time: 35 minutes
Cook Time: 15 minutes

Ingredients

For the Pumpkin/Squash Mixture:

- 2-1/2 lb of Butternut Squash or Pumpkin, peeled seeded and cut into large pieces
- 2 tsp of Chili Powder
- 2 tsp of Paprika
- 2 tsp Turmeric
- 1/4 tsp of Nutmeg
- Salt and Pepper to taste
- 2 Tbsp of Olive Oil
- 6 Cloves of Garlic, smashed but not peeled
- Few Leaves of Sage
- 4 Sprigs of Thyme
- 1 Tbsp of Fresh Rosemary
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Additional Ingredients for the filling:

- 4 oz of Herb and Garlic Goat Cheese or Whole Milk Ricotta
- 1/4 cup of Parm
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For the dough:

- 2 Eggs
- 3 cups of All Purpose Flour
- 2 tsp of Salt
- 1 Tbsp of Olive Oil
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For the Sauce:

- 1/2 cup (1 stick) of Salted Butter
- 8 Sage Leaves
- 4 Sprigs of Thyme
- 1/2 cup of Chopped Walnuts
- Black Pepper
- 1/2 cup of Parm

1) Preheat your oven to 400 degrees, line a baking sheet with parchment paper, toss the squash (or pumpkin) with the spices, herbs, garlic, oil, salt and pepper, roast for about half an hour or until tender but deeply roasted, set aside to cool.

2) Peel the roasted squash, add it to a food processor along with the roasted garlic (without the peels) and puree until really smooth, remove to a bowl and set aside.

3) Back in the food processor add the flour, salt, eggs, oil and 1/2 cup of the squash puree, pulse until a dough forms (if it's too sticky, add more flour, if its too dry, add a few drop of water) gather it into a disk on a lightly floured surface, then wrap in some plastic wrap and refrigerate for half an hour, meanwhile, make the filling.

4) Add the squash puree back in the food processor, add the goat cheese (or ricotta) and parm, blend until smooth, remove to a bowl, cover and refrigerate along with the pasta dough.

5) Roll the pasta dough in batches through your pasta machine, starting from the thickest setting to the thinnest, form your ravioli on a ravioli shaper/cutter (watch video to see exactly what I mean) place them on a semolina lined baking sheet and pop the in the freezer for 10 minutes while you get the pasta water up to a boil.

6) Fill a large pot with water, add a generous pinch of salt, bring to a boil, meanwhile work on the sauce.

7) In a large skillet, one large enough to hold all the ravioli, add the butter, sage and thyme, allow the butter to melt and turn a lightly golden color, once there, add the walnuts and continue cooking until deeply browned, adding a small pinch of salt and pepper, remove from the heat.

8) Once the water is up to a boil, add the ravioli (do this in two batches) cook for 2 minutes, when they are about ready, turn the heat back on the sauce, using a spider (a big slotted spoon) fish out the ravioli, place them right in the sauce (immediately add the remaining ravioli to the water) then add those as well in the sauce along with the parm, cook all together for about a minute, then serve right away!

