

Pumpkin Ravioli



Ingredients for Pasta

2-1/2 cups all-purpose flour

5 eggs

1 Tbsp. olive oil

1/4 cup Parmesan cheese for garnish

Fresh parsley, optional

Ingredients for Ravioli Filling

2 lbs. pie pumpkin*, seeded, with rind removed, cut into cubes

1/3 cup cold stick butter, cubed

2 tsp. fresh sage, minced

1 Tbsp. fresh thyme

Salt

Pepper

2/3 cup whipping cream

1 large bay leaf

1 egg, slightly beaten

Ingredients for Sauce (optional)

1 cup whipping cream

2 Tbsp. butter

2 tsp. fresh sage

Directions:

To make the pasta, put flour inside a large bowl and create a well, or space, in the center of the flour. Whisk the eggs and oil together, and pour into the well, blending thoroughly to form a ball. Place onto a floured surface and knead for about 10 minutes or until very smooth and elastic, adding flour as necessary to keep the dough from sticking to the surface. Cover with plastic wrap and set on counter for about 30 minutes.

Next, to make the filling, add pumpkin and butter to skillet and sauté over medium heat until tender. Add the herbs, including a dash of salt and pepper, and stir to combine well. Reserve 1 cup of pumpkin cubes and transfer the rest to a food processor to blend. Then, return the ingredients to the skillet, stir in cream, and add the bay leaf. Bring to boil, stirring consistently. Reduce heat to simmer and cook uncovered for about 15 minutes or until the mixture is thick. Remove and discard bay leaf.

To create the ravioli, divide pasta dough into fourths and roll each portion until it is 1/4 inch thick. On half of the length of the pasta sheet, place teaspoon-sized dollops of filling two inches apart, brushing around each with egg as you go. Fold sheet over and press dough down around each spoonful of filling to seal. Cut into squares with a pastry wheel. Repeat process to make additional ravioli.

Make the sauce by heating cream over medium-low heat in an uncovered pan and stir with a wooden spoon until cream is reduced by half. Blend in butter and sage.

Meanwhile, in a large pot, bring salted water to a boil and add ravioli. Reduce heat to a low simmer and cook uncovered for 1-2 minutes or until ravioli float to the top and are tender. Remove from the pot with a slotted spoon and transfer to bowls. Drizzle sauce over top of pasta, and garnish with Parmesan cheese, reserved pumpkin cubes, and fresh parsley. Makes 4-6 servings.