

Pumpkin Ravioli

Ingredients:

The Pasta

1. 2 large eggs
2. 2 c all purpose flour
3. 2 tsp olive oil
4. 1 tsp salt

The Filling

1. 1 c pumpkin puree (one small pumpkin, roasted. *remove seeds before roasting)
2. 1 c amaretti or gingersnap cookies, crushed to a very fine crumb (to yield 1/2 c)
3. 1/2 c breadcrumbs
4. 1 egg
5. 1 c grated Elderslie Westfork cheese
6. 1 tsp kosher salt
7. Pinch freshly grated nutmeg
8. Pinch freshly cracked white pepper (black is fine too!)

The Sauce

1. 3 Tablespoons salted butter

Instructions:

The Sauce

1. Melt 3 Tablespoons salted butter over low heat

The Sage

1. Heat a small saucepan of avocado oil, grapeseed, or other neutral oil over medium heat until a drop of water sizzles and evaporates in the water (320).
2. Drop sage leaves in the oil to fry. Remove when no longer sizzling and drain on a paper towel, dusting with salt.
*note, leaves should turn a deep green when removed from the oil. If brown, turn the heat down
***if you prefer to omit fried sage, toss the sage in with your melted butter!

Mix by Hand

1. Place flour on a clean work surface, making a volcano shape with a well in the center.
2. Pour the eggs, salt, and olive oil in to the center of the well and mix with a fork, making a shaggy mixture as the dough starts to come together (2-3 minutes).

*Parts will be quite wet while others remain dry.

3. Gather the dough in to a ball and knead for 3-5 minutes.
4. Scrape any escaped bits of flour in to a pile and knead 3-5 minutes more or until dough is smooth and consistent.
5. Allow dough to rest 15 min before using.

Mix with Food Processor

1. Place flour and salt in the Cuisinart and combine.
2. Add eggs one at a time, pulsing to incorporate.
3. Add olive oil and continue pulsing until dough forms small pea-sized bits.
4. Gather in to a ball on a clean work surface and knead 2-3 minutes or until dough is smooth and comes together.

*If dough is too dry to knead properly, spray outside of the dough and your hands with water as you work.

For another option for fresh pasta, see www.eataly.com

Assemble

1. Roll out the pasta dough into thin sheets no thicker than a nickel with either a pasta machine or wide rolling pin.
2. To assemble the ravioli, brush water over a sheet of pasta.
3. Drop the filling mixture on the dough by teaspoonfuls about one inch apart.
4. Cover the filling with the top sheet of pasta, pressing out the air from around each portion of filling.
5. Press firmly around the filling to seal.
6. Cut into individual ravioli with a knife or pizza cutter.
7. Seal the edges and place on a floured cookie sheet.

Prepare

1. Drop ravioli in to a pot of salted, boiling water.
2. In 90 seconds or when the ravioli rise to the top, remove with a slotted spoon or similar and drop in melted butter.
3. Place in a bowl and top with fried sage, grated westfork, and any remaining butter.
4. Serve and enjoy!