



Pumpkin Ravioli with Burnt Sage Butter

This fun, Italian classic promises to transport your senses to the birthplace of ravioli in mere minutes, and even though this recipe might challenge your culinary skills somewhat you'll be amazed by the masterpiece you've created!

SERVES	4
COOKS IN	20 MINUTES
DIFFICULTY	MODERATE

INGREDIENTS

- 250g pumpkin, peeled and cubed
- Basic Homemade Pasta, made with 2 eggs and 200g flour (or cake flour)
- 1 extra-large egg, beaten
- 50g Parmesan, freshly grated
- 50g dried breadcrumbs
- Salt and pepper
- Freshly grated nutmeg
- 200g butter
- Extra grated Parmesan

METHOD

- Steam the pumpkin until it's tender and allow cooling before placing the pumpkin in a clean cloth to squeeze out as much of the liquid as possible.
- Place the pumpkin into a bowl and mash with a fork before mixing-in the eggs, Parmesan, breadcrumbs, salt and pepper, as well as the nutmeg to taste.
- Roll the pasta dough out into an even number of long sheets and put teaspoons of the pumpkin mixture on one of the pasta sheets at intervals of 2cm.
- Lay a second sheet of pasta on top to cover the filling and press down all around to stick the pasta together.
- Cut the ravioli into squares with a serrated pasta wheel and set aside.



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METHOD

- In a small saucepan, melt the butter over a low heat until it turns a nutty brown and the milk fat separates. Take the butter off the heat.
- Bring a large pot of salted water to boil and add the ravioli, cook for 5 minutes – they will float to the top as they cook. Scoop them out and place in a warmed serving plate.
- Drizzle with the burnt butter and sprinkle over the Parmesan cheese.