

Pumpkin Ravioli with Browned Butter & Sage Sauce

This is one of my very favorite Autumn recipes. I make it at this time every year, when pumpkins and pumpkin recipes are pretty much everywhere. The easiest way to make Pumpkin Ravioli is to open a can of Libby's. Once you master that, try other fillings - roast a kabocha squash and mash it once it is tender...or a butternut squash.

Pasta

3 cups flour
1 tsp salt
2 tsp olive oil
4 large eggs

$\frac{3}{4}$ cup ricotta cheese
15 fresh sage leaves, minced or 1 tsp dried
1 pinch salt & pepper to taste

Browned Butter & Sage Sauce

Pumpkin Filling

2 cups pumpkin (a 15 oz. can)

$\frac{1}{2}$ cup butter (1 stick)
2 Tb minced sage leaves
 $\frac{1}{4}$ cup Parmesan cheese grated

- 1 Place all ingredients in bowl of food processor. Process until pasta dough until combined. It should resemble cornmeal. Do "pinch test". Take a few granules between your thumb and forefinger and pinch them flat. They should hold together and the mix shouldn't feel wet. If it's too wet, add flour - a tablespoon at a time. If it's too dry, add water, no more than a teaspoon at a time. When it feels right, pour contents of bowl onto plastic wrap. Gather plastic wrap together to compress pasta into a flat disc. Set aside until ready to use.
- 2 Prepare filling: Combine mashed pumpkin or squash, ricotta cheese and chopped sage leaves in a bowl.
- 3 Cut off $\frac{1}{4}$ piece of dough and flatten it into a disc. Using an Atlas Pasta machine, begin with the widest setting (#1) to roll out the dough, patting with flour along the way to prevent it from sticking. Continue to feed dough through rollers 3 or 4 times, folding and turning dough until it is smooth and the width of the machine. Then move on to the next number, flouring and folding along the way until you get to #6. You want the dough fairly thin, since you will be sandwiching two pieces together. Repeat with remaining pasta dough.
- 4 Lay your piece of pasta on a floured surface. Fold it over to make a crease and cut it crosswise so that you will have two even pieces. Place a teaspoon of pumpkin filling on the ravioli sheet near you making two rows with an inch between each. Brush the blank pasta sheet with a minimal amount of water. Place this sheet on top of the either and sandwich them together beginning 1) from the center 2) in between each pumpkin mound and 3) out to the edge. To cut the raviolis apart, use a pastry wheel or pizza cutter, cut down the long center and then cut across separating each mound. Bellissima!
- 5 Very important. Sprinkle cornmeal, semolina or flour in a container and store the raviolis separately until ready to use. Separate layers with parchment or wax paper. DO NOT store in or on plastic wrap. A wooden board is ideal. The ravioli needs to breathe as it dries a little or it will stick to the surface. DO NOT LET THE RAVIOLIS TOUCH EACH OTHER OR THEY WILL STICK AND TEAR OPEN THE PUMPKIN CENTERS.
- 6 To make Browned Butter with Sage Sauce, brown butter in a skillet, when it begins to brown and become fragrant, throw in a handful of minced sage leaves and remove from the heat until you are ready to serve.
- 7 Boil water and 1 T salt in a pasta pot. Have everything ready - your sauce, a collander with a bowl underneath it, a large slotted spoon. Then turn the heat to low when you put in the raviolis - no more than about 15 at a time. They will cook in APPROXIMATELY ONE MINUTE! SO DON'T MOVE! When the raviolis float to the surface they are cooked, remove with a slotted spoon to a collander sitting in a bowl to drain. Plate with 5 raviolis, which are considered a single portion and spoon sauce over them and sprinkle with parmesan. Depending on what you are serving with them, people will want more, cuz they are so good!

Servings: 8

Nutrition Facts

Nutrition (per serving): 385 calories, 163 calories from fat, 18.5g total fat, 146.2mg cholesterol, 588.8mg sodium, 247.8mg potassium, 42.3g carbohydrates, 3g fiber, 2.5g sugar, 12.6g protein.

Source

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