

Pumpkin Ravioli with brown butter sage and toasted pumpkin seeds

For the Ravioli:

1 ¼ Cup flour plus additional for dusting
¼ tsp salt
1 egg
¼ tsp extra virgin olive oil
Splash of water as needed

Makes 12- 24 ravioli depending on the size of stamps and molds

Filling:

¼ Can of Pumpkin puree
4 ounces of ricotta
⅓ cup of italian blend shredded cheese, can include parmesan, asiago, fontina, mozzarella
¼ tsp nutmeg
Garlic, salt and pepper to taste

Brown Butter Sauce:

4 ounces of butter
8 -10 Sage leaves
1 ½ teaspoons of Cane Sugar
Dash of nutmeg

Make Dough:

1. In a bowl or on a counter top, combine flour and salt. Create a hole in the center of the flour, crack egg into the hole and whisk the egg, careful not to break through the walls of the flour. Slowly incorporate the egg yolk with the flour, by carefully bringing in the flour. Once the egg has been absorbed by the flour, begin to knead the dough until well-textured and firm. Add the flour and water as needed, and feel free to add a little more as needed. The dough should not be too wet or too sticky. It should only stick to itself, but not to your hands. It should not be too dry, either. Make the dough into a ball or disk, wrap with plastic wrap. Let the dough stand for 30 minutes to 1 hour. This allows gluten to work.

How to make pumpkin ravioli filling and assemble:

1. Mix pumpkin puree with ricotta, cheese, sugar and nutmeg. Season filling with salt and pepper.
2. Unwrap a batch of ravioli dough from plastic, divide in 2 equal parts. Flour working area. Roll out each part of pasta dough very thinly, on a floured surface, using a roller. Make sure to flour the upper portion of pasta dough and the roller to avoid sticking. Lift the rolled dough several times during rolling to make sure it doesn't stick to the counter, and flour working surface with more flour, if necessary.
3. Flour the ravioli mold. After you have rolled the 2 portions of dough very thinly, place first layer of dough on the ravioli mold, so that it covers all 12 holes.
4. Place a small portion of ravioli filling into each indentation, making sure not to overfill. The filling should be at the same level or lower as the flat part of the mold. Place second layer of pasta dough on top of filled ravioli.
5. Using a roller pin, roll across the mold and along the edges to separate ravioli. As you roll the pin, it also removes all air from ravioli, which is very important for ravioli success. By now you should have extra dough hanging off the outside 4 edges of ravioli mold – carefully separate it. Continue rolling the pin along the inside edges of 12 raviolis to separate them from one another: you could also use your fingers to press across the edges to separate ravioli.
6. Flip ravioli mold to release ravioli. Bring a large pot of water to boil. Boil ravioli for 3- 5 minutes, drain and set aside – to be used with sauce below.
7. Or, alternatively, if you're not using ravioli right away, place them on a plate or baking sheet in the freezer to freeze. After they are frozen, place them in a plastic bag and keep frozen until needed.

How to make brown butter sauce:

1. Preheat oven to 350 F. Toast pumpkin seeds for 10 minutes until slightly browned, let them cool off and then chop them finely. Toss in Cinnamon and nutmeg, if desired.
2. Melt butter in a large skillet over medium heat and add sage leaves. Cook until butter just begins to brown and gets foamy, about 4 minutes. Do not overcook or butter will burn. Remove from heat. Mix in sugar. Add ravioli to the hot butter sauce, spoon sauce over to coat ravioli. Transfer to plates. Sprinkle with chopped pumpkin seeds. Grate fresh parmesan over the top.