



Pumpkin Raviolis

Cooking Time: 60
minutes
Yield: 6-8 people

INGREDIENTS

Pasta Dough

- 1 cup of flour
- Pinch of salt
- 3 eggs

Filling

- 1 tablespoon of extra olive oil
- 1 medium Butternut squad, Hobakjuk pumpkin, butter squad, or a can of plain pumpkin
- ½ tablespoon of nutmeg
- ½ teaspoon of black pepper
- ½ cup of grated parmesan cheese
- Salt to taste (Parmesan is salty)

Sauce

- ½ stick of butter
- 6 leaves of fresh sage or 1 tablespoon of dry sage
- Salt to taste
- ½ tablespoon of pepper flakes
- ½ cup of almonds (Slivers)

DIRECTIONS

Pasta Dough

Add flour, on a clean surface and make like a volcano, add one beaten egg at a time, mix it with your hands, if it feels dry add another beaten egg. Knead the dough for 7 minutes. It should be elastic and a little sticky. Cover it with plastic wrap and put it on the fridge for an hour.

Filling for ravioli

Cut and remove seeds from the pumpkin and drizzle some olive oil and salt or you can use a can of plain pumpkin. Bake it in an oven at 375 Fahrenheit degrees oven for 45 minutes or until they offer no resistance when a knife is inserted. Remove the pulp from the pumpkin. Add spices and parmesan cheese, check for salt.

Sauce:

Sautéed butter, nutmeg, pepper flakes, sage, and almonds until the butter is light brown on medium-low heat, add the cooked raviolis, serve with the almonds and more parmesan cheese.

