

# SARA'S PUMPKIN RAVIOLI WITH BROWN BUTTER SAUCE

I love Tyler Florence's Ravioli Dough recipe. I have tried many and this works great especially for raviolis. I think that if you take the setting down to the second to thinnest the pasta is strong enough but does not get too tough. The raviolis freeze well at this setting also.

## INGREDIENTS

- 3 cups all-purpose flour
- 1 teaspoon salt
- 4 eggs
- 2 tablespoons olive oil
- 1 yolk, for egg wash

## DIRECTIONS

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In an electric mixer fitted with a dough hook, combine flour and salt. Add eggs 1 at a time and continue to mix. Drizzle in oil and continue to incorporate all the flour until it forms a ball. Sprinkle some flour on work surface, knead the dough until elastic and smooth. Wrap the dough in plastic wrap and let it rest for about 30 minutes to allow the gluten to relax.

Cut the ball of dough in half, cover and reserve the dough you are not immediately using to prevent it from drying out. Dust the counter and dough with flour. Form the dough into a rectangle and roll it through the pasta machine, 2 or 3 times, at its widest setting. Guide the sheet of dough with the palm of your hand as it emerges from the rollers. \*Reduce the setting and crank the dough through again, 2 or 3 times. Continue until the machine is at its narrowest setting. The dough should be paper-thin, about 1/8-inch thick.

Dust the counter and dough with flour, lay out the long sheet of pasta. Brush the top surface of dough with egg wash. Drop 1 tablespoon of cooled filling about 2-inches apart on half the sheet of pasta. Fold the unfilled half over the filling. With an espresso cup or fingers, gently press out air pockets around each mound of filling and form a seal. Use a crimper to cut each pillow into squares. Check to make sure the crimped edges are well sealed before cooking. If making ravioli in advance, dust with cornmeal to prevent them from sticking.

Cook the ravioli in plenty of boiling salted water for 10 to 15 minutes. Ravioli will float to the top when cooked so be careful not to overcrowd the pot. Lift the ravioli from water with a large strainer or slotted spoon. Plate the pasta, top with sauce and grated cheese before serving. Garnish plate with chopped herbs and toasted pine nuts.

\*For Herb-Patterned Pasta: Follow the standard recipe given above and roll it out to a medium-thick sheet. Next, take well-washed leafy herbs such as, basil, flat-leaf parsley and tarragon, pinch away the stems so only the leaves remain. Hand press the fresh herbs on the dough's surface at 1-inch intervals. Fold the dough over itself and run the "sandwich" through the pasta machine at a thin setting. The leaves will stretch and pattern the pasta. Continue making ravioli as indicated in the procedure.

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## **PUMPKIN RAVIOLI FILLING**

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\*\*\*This is how I make my filling. I don't use the breadcrumbs however I also add one teaspoon sugar and a teaspoon cinnamon.

This recipe calls for pumpkin puree. I make my own by roasting sugar or pie pumpkin halves for 75min at 375. After they cool, scoop out the flesh and freeze until needed. I typically use acorn squash puree in my pasta dough, as well. Replace 2 eggs in the dough recipe with 3/4C of well-pureed squash.

Servings: 48 2" ravioli

### **INGREDIENTS**

3/4c Pumpkin puree  
1/2c Ricotta cheese  
1/3c grated parmesan  
1 egg  
1/2 tsp salt  
1/4 tsp nutmeg  
dash cinnamon  
dash ginger  
dash clove  
black pepper  
handful bread crumbs

### **DIRECTIONS**

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Place all ingredients except bread crumbs in a food processor. Blend for 30 seconds. Add bread crumbs a little at a time then pulse to blend until desired consistency (light paste) is achieved. Keep refrigerated until needed to fill dough.

Read More <http://www.epicurious.com/recipes/member/views/PUMPKIN-RAVIOLI-FILLING-50050818#ixzz1Z01XySCM>

## **BROWN BUTTER SAGE SAUCE**

### **INGREDIENTS:**

1. Stick of butter
2. Small handful of sage leaves
3. \_ teaspoon cracked red pepper
4. \_ cup shaved parmesan cheese
5. Fresh chopped flat leaf Italian parsley for color

### **DIRECTIONS**

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In a saucepan over low heat melt the butter with the sage leaves and cracked red pepper. Stir butter frequently until butter turns a caramel color. The butter can burn quickly once you smell a nutty fragrance from the butter. Toss butter with the raviolis shaved parmesan and flat leaf Italian parsley.