

Butternut Squash Ravioli

Source: Megan L. Cornett (Servings: 6)

2 pounds Butternut Squash, halved lengthwise & seeded
4 tablespoons Brown Sugar
½ teaspoon Ground Cinnamon
½ teaspoon Grated Nutmeg
½ teaspoon Fresh Thyme, Chopped
3 tablespoons Butter
¼ cup Heavy Cream
1 Medium Onion, chopped
2 cloves Garlic, MInced
1 ¼ cup Ricotta Cheese
½ cup Parmesan Cheese, grated
1 cup All-Purpose Flour
1 cup Semolina Flour
1 teaspoon Salt
3 Eggs
A few drops Water, if needed
1 ½ stick Unsalted Butter
½ cup Hazelnuts, skinned, toasted and chopped coarsely
1 teaspoon minced Fresh Sage
shredded Parmesan, for topping pasta

Butternut Squash Ravioli (cont)

Source: Megan L. Cornett (Servings: 6)

Preheat Oven to 425 and lightly grease a baking sheet

Make Filling:

Put squash halves, flesh sides down, on a baking sheet and roast on middle oven rack 30 minutes, or until flesh is very tender. When squash is cool enough to handle, scoop out flesh into a bowl and discard skin. Mash squash with a fork until smooth.

While squash is roasting, melt 3 tablespoons butter in small skillet. Cook onion in butter with salt and pepper to taste over moderate heat, stirring, 5 minutes, or until onion is golden brown. Stir in garlic and cook, stirring, 1 minute.

Cool onion mixture slightly and add to squash. Add brown sugar, cinnamon, nutmeg, thyme, both cheeses and cream to the squash and mix well.

Make Pasta:

Combine both flours in a bowl and mix well. Mound the flour in the bowl and make a well in the center of the flour. Add the salt to the well. Break an egg into the well, beating with a fork and incorporating a little bit of the flour. Beat in another egg and repeat until all the flour is mixed with all the eggs. Gather the mixture into a ball.

Turn the dough out onto a dry, floured surface and knead until smooth, just a minute or two. Add water by the half teaspoon if dough is dry; add flour if it is sticky. It's generally a very easy dough to work. Divide the dough into 6 pieces and wrap 5 of them in plastic wrap, unwrapping only when you are ready to work with them.

Roll out the dough with a rolling pin or a pasta maker until it is very thin and 4 - 5 inches wide. Place tablespoons of the squash mixture evenly on the dough, about an inch apart. Brush some water on the dough between the squash. Cover with another piece of dough of the same size. Press down between the filling to seal the dough. Cut with a pastry wheel or sharp pairing knife. Keep the ravioli separate until you're ready to cook.

Make Sauce:

In skillet cook butter with hazelnuts over moderate heat until butter begins to brown, about 3 minutes, add sage and continue to cook one minute, then remove from heat (nuts will continue to cook). Season hazelnut butter with salt and pepper to taste and keep warm and covered.

Cook Ravioli:

Cook ravioli in 3 batches in gently boiling water 6 minutes, or until they rise to surface and are tender (do not let water boil vigorously once ravioli have been added). Carefully transfer ravioli as cooked with a slotted spoon to a large shallow baking pan and add enough cooking water to reach 1/2 inch up side of pan. Keep ravioli warm, covered.

Transfer ravioli with a slotted spoon (letting excess cooking liquid drip off) to 6 plates and top with hazelnut sage brown-butter sauce. Top with shredded parmesan.