

Pumpkin, Ricotta and Pine Nut Ravioli

This dish serves 12 starter portions or 4 main portions

Ingredients

Pasta:

135g semolina
135g strong white flour
200g egg yolk
Pinch turmeric

Filling:

100g ricotta, drained
20g toasted pine nuts
10g flat leaf parsley, chopped
Zest of 1 lemon
75 pumpkin, finely diced

Pumpkin Puree:

250g pumpkin, chopped into approx. 1cm cubes
200ml vegetable stock
1 onion, diced
1 clove garlic, finely chopped
Knob of butter



Beurre noisette:

50g unsalted butter
Sage leaves

Garnish:

Sage leaves
Splash of olive oil

Method

To make the pasta, combine the semolina with the flour and turmeric in a mixing bowl. Add the egg yolk. Mix slowly with a dough hook until combined for 5 minutes. Wrap in clingfilm and rest for 30 minutes. Using a pasta machine, roll from grade 0 to 7, until rolled out. Cut rounds (whatever size you like – in the photo, we have done one large one per person for a starter).

To make the pumpkin puree, sweat the onion and garlic in a little butter, until soft but no colour. Add the pumpkin and cook for a few more minutes. Cover with the stock and simmer until the pumpkin is soft. Blend until smooth. Add salt and pepper to taste.

For the sage garnish, toss the sage leaves in olive oil and place in an oven at 180C for approximately minutes to crisp.



For the ravioli, combine all the filling ingredients. Place a spoon of the filling mix into the centre of the round of pasta. Place another round of pasta on top. Press down gently to seal the edges, working around the filling to get the air bubbles out. Place in a pan of simmering salted water for approximately 6 minutes and remove.

For the beurre noisette, add the butter to a hot pan with the sage to infuse the flavours. Heat until the butter is browned. Strain and keep warm.

To Serve:

Place a spoon of the pumpkin puree in the centre of a plate, place the ravioli on top, drizzle with the beurre noisette and garnish with some crispy sage leaves. In the photo, we have also added some raw pumpkin cut into flowers for a little texture. Enjoy with a lovely glass of Pinot Gris!

