

Butternut Squash Ravioli With Tomato Sauce



serves 4

Ingredients

Pasta Dough

2 C all-purpose flour

3 eggs

3/4 T olive oil

3/4 t salt

extra flour for kneading (as needed)

Butternut Squash Filling

6 oz butternut squash

1/4 C ricotta cheese

1.5 oz mozzarella cheese, grated

1 egg

pinch nutmeg

pinch salt and pepper

Tomato Sauce

2 T olive oil

1/2 onion, diced

2 garlic cloves, minced

pinch salt and pepper

1 T red wine

2 oz carrots

3 C tomato sauce

1 T each fresh basil, parsley and thyme

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Instructions

Make Pasta Dough: Place flour in a large bowl and form a well in the middle. Add eggs, olive oil and salt into the middle of the well. Using a fork gently whisk eggs, oil and salt together while slowly incorporating flour into the well. Once flour and eggs are combined, use extra flour, little by little, to form a ball that is no longer sticky to touch.

If dough becomes dry add water, 1 teaspoon at a time. If dough is sticky, sprinkle with flour. Knead dough for 8-10 minutes. Dough should feel very tight and should bounce back when gently pressed. Wrap in plastic wrap and rest for 20 minutes before using.

Follow pasta attachment instructions for rolling out the dough and cutting into desired pasta type, or roll pasta dough by hand with a rolling pin until very thin and cut into desired pasta type, using a clean ruler for even noodles.

Prepare Butternut Squash Filling: Preheat oven to 400 degrees. Chop butternut squash, then place on a baking sheet and roast until tender, about 15-20 minutes.

In a large bowl, combine roasted butternut squash, ricotta cheese, mozzarella cheese, parmesan cheese, egg(s), nutmeg, salt and pepper and mix well with an immersion blender.

On one flat sheet of rolled pasta dough, place the butternut squash filling, about ½ tablespoon, spaced every couple of inches. Using a brush or your finger, wet the dough area around the filling. Then fold the pasta sheet over onto itself and press down on three sides. Use your hands to pinch the dough around the filling so it seals the filling in on all sides, making sure to get rid of any air pockets and seal tight. Repeat with the second sheet of pasta until all raviolis are formed.

Use a heart cookie cutter or a knife to cut out the raviolis, approximately 2" x 2". Pinch the edges of each ravioli with the tines of a fork. Set aside each ravioli on a plate lightly dusted with flour. Do not stack the raviolis because they will stick together.

When you are ready to cook the raviolis, add them to boiling salted water. Fresh pasta cooks very quickly. When the raviolis float, about 2-3 minutes, they are finished cooking. Remove and serve plain or with your favorite sauce.

For Tomato Sauce: In a large saucepan, heat olive oil over medium-high heat and add onions, garlic and a pinch of salt. Sweat onions and garlic until translucent. Add red wine and carrots, cook down 2 minutes. Then add tomato sauce and herbs and stir to combine. Turn heat to low and simmer for 30 minutes.

Puree cooked sauce in blender for a smooth texture, add 2 tablespoons water to help liquify, or leave it chunky. Enjoy on your heart shaped butternut squash raviolis!

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