

Ravioli Di Zucca

(Pumpkin Ravioli)

Serves 6

Cheese pumpkins not jack-o-lanterns are the best pumpkins to use for this recipe.

FOR THE FILLING:

3 tbsp. extra-virgin olive oil

1 2 1/2 lb. cheese pumpkin, seeds removed, cut into chunks

2 egg yolks, lightly beaten

1 small yellow onion, peeled and finely chopped

1 tsp. red pepper flakes

6 amaretti (Italian almond cookies), crushed into crumbs

1 tsp. ground cinnamon

1/4 cup freshly grated parmigiano-reggiano)

2 tbsp. honey

1 cup dry white wine

1 tsp, salt

FOR THE SAUCE:

6 tbsp. butter

18 fresh sage leaves, chopped

Salt

12 large squares fresh egg pasta

1. For the filling: Preheat oven to 350°.

Lightly oil a baking sheet with 1 tbsp. of the oil, scatter pumpkin chunks on top, and bake until tender, 30-45 minutes. Remove from oven and set aside to let cool for about 10 minutes, then remove and discard skin. Transfer pumpkin pulp to a mixing bowl, mash with a fork, then beat in egg yolks and set aside.

2. Heat remaining oil in a large pan over medium heat. Add onions and saute until soft, about 10 minutes. Add red pepper flakes, amaretti, cinnamon, 2 tbsp. of the parmigiano, honey, wine, and salt and cook for 3-4 minutes. Mix in pumpkin, cook for 2 minutes more, then transfer to a food processor or blender and puree until smooth. Return pumpkin mixture to the same pan, cover, and keep warm over low heat.

3. For the sauce: Heat butter in a small skillet over medium heat. Add sage and cook until butter is golden brown, about 10 minutes. Remove from heat and set aside.

4. Bring a large pot of salted water to a boil, then reduce heat to maintain a simmer. Slip pasta squares into pot and cook until they float, 2-3 minutes. Use a large skimmer to remove pasta from the water and drain well. Lay 1 pasta square on each of 6 plates, spoon pumpkin filling onto squares, flattening it with the back of a spoon, and cover with remaining pasta squares. Drizzle sage butter over each square, sprinkle with remaining parmigiano, and garnish with additional fresh sage leaves, if you like.