

# Pumpkin & Ricotta Ravioli

Miss  
Followay

Makes 30 tastes

## Equipment:

- frying pan
- chopping board
- large saucepan
- zester
- mixing spoon
- grater
- mixing bowl
- kitchen knife
- pasta machine
- pastry brush
- citrus juicer

## Ingredients:

- 1/2 small (about 750g) butternut pumpkin, peeled, seeded, cut into 3cm pieces
- 100g ricotta, crumbled
- 1 egg, separated
- Pinch of ground nutmeg
- fresh pasta sheets
- 120g butter
- 1/3 cup sage leaves
- 1/2 cup grated parmesan (or vegetarian hard cheese)
- extra virgin olive oil spray
- Juice and zest of 1 lemon

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## Method:

1. Preheat oven to 180°C fan. Spread pumpkin over a lined tray. Spray with oil. Roast for 30 mins or until tender and golden. Cool.
2. Mash the pumpkin in a bowl. Stir in the ricotta, egg yolk, zest and nutmeg. Season.
3. Whisk egg white in a bowl. Cut each pasta sheet to 12cm x 6cm. Place a teaspoon of filling on half and brush the edges with egg. Fold other half over and seal.
4. Bring a large pan of water to the boil over high heat. Cook the ravioli, ifor 5-6 mins or until tender.
5. Cook the butter in a frying pan for 2 mins or until just starting to brown. Add the sage and lemon juice and cook for a further 30 secs. Divide the ravioli among dishes. Drizzle with the butter mixture. Sprinkle with parmesan.

