



Roasted Butternut Squash Ravioli

(Fills 11 dozen)

Ingredients:

- Two large or 3 smaller butternut squash
- 1 ½ c fresh whole milk ricotta cheese
- ¾ cup grated good quality imported parmesan /reggiano cheese, grated
- 1 tsp grated nutmeg
- 1 Tbsp fine grained sea salt or more to taste
- 1 stick melted salted butter
- 1 -3 tsp granulated sugar

Instructions:

Pierce each squash while whole and microwave 4 ½ min, turning once. Cut off the stem end and bottom and slice the squash lengthwise, remove seeds and place flesh side up in deep pan in a 400 degree oven for one hour or until the flesh yields easily with a fork. I did brush the tops with a tiny bit of olive oil prior to baking. Cool a bit and scoop the flesh into a strainer and drain it at least an hour. Discard the extra liquid and mash the cooked, drained flesh. Cover and refrigerate.

Once the squash has chilled, place it in a large mixing bowl and add the rest of the ingredients, taste filling and add more salt, or cheese to taste.

To make the raviolis, put one sheet of trimmed pasta on the ravioli maker bottom and follow directions for your ravioli maker. Press the top to make indentations and fill with about 1 ½-2 tsp filling per ravioli on each tray. Brush between the raviolis with a diluted egg wash (1 beaten egg + 2 tsp of water-make more egg wash as needed). Lay a second pasta sheet on top after the egg wash in brushed and roll with a rolling pin well so it cuts apart. Remove raviolis and place on a large parchment lined tray so they are not touching each other. We fit about 40-45/tray. Freeze each tray overnight and then bag them (10-12 per bag) so they didn't stick together.

When ready to serve, boil them while still frozen for 3-5 minutes. Cook as many as you want - figuring 5-6 per person for a first course, or 10-12 for a main. Drain well and coat with a sauce of your choice.

For this ravioli version, we browned some butter and tossed the raviolis with the butter along with some toasted hazelnuts, a squirt of fresh lemon and some fried sage. A chiffonade of basil would be a lovely alternative to the sage.