

# Butternut Squash Ravioli



## Ingredients for Pasta:

200g '00 Flour'  
2 Eggs  
Pinch of Salt

## Ingredients for Ravioli Filling:

20g Parmesan  
20g Ricotta  
2 Sage Leaves  
1 Small Butternut Squash  
1 Egg for Brushing to Seal Pasta  
½ Teaspoon Nutmeg  
½ Teaspoon Ginger

Please bring a container to take your butternut squash ravioli home in.

## Method:

1. Weigh and measure out all ingredients accurately.
2. Place the flour and salt onto the worktop in a heap.
3. Crack the egg into a small bowl and beat with a fork until it is mixed well.
4. Make a well in the centre of the flour and pour in the beaten egg and any additional ingredients to add colour.
5. Bring the mixture together using your fingertips until a soft dough is formed. Add a little more flour if it is too sticky or a little more egg if too dry.
6. Knead well until the dough is no longer sticky / dry, it needs to be elastic.
7. Wrap the dough in cling-film and leave in the fridge for 20 minutes to rest. This will allow the gluten to develop and the water from the eggs to be absorbed by the flour. The longer you leave the dough, the more manageable it will become.
8. Meanwhile, half, deseed and wrap the butternut squash in cling-film and microwave for 5 minutes before copping out the flesh and placing this in a large bowl.
9. Peel and crush 1 garlic clove, add to large bowl.
10. Chop 2 sage leaves, add to large bowl.
11. Grate 20g of parmesan, add to large bowl.
12. Add ricotta, nutmeg and ginger garlic. Chill.
13. Remove the pasta from the fridge and using the pasta machine make sheets of pasta. Start off at the thickest setting and work down to make the pasta sheets thin, sprinkle with flour to prevent the pasta dough from sticking.
14. Mark out squares in the pasta sheets or use a large round pastry cutter to create circles.
15. Roll the filling mix into balls and place in the middle of each square or circle.
16. Cut out enough tops for each.
17. Brush beaten egg around the filling balls and squeeze tops on (without air pockets).
18. Chill for 10 minutes.
19. Meanwhile, half fill a saucepan with water and a pinch of salt, place on the back of the hob and bring to the boil. Do not add the ravioli until this is boiling. Cook for approximately 4 minutes until al dente (tender). Once cooked, use a colander to drain the water.
20. Serve with a homemade sauce of your choice.

