

ROASTED SQUASH RAVIOLI WITH SAGE BROWN BUTTER

for the filling:

1 Tbs butter
3 Tbs minced shallots
1 cup roasted butternut squash puree
Salt and pepper
3 tablespoons heavy cream
3 tablespoons grated Parmigiano-Reggiano cheese, plus more for garnish
Pinch of nutmeg
pasta dough, rolled out into wide ribbons

for the butter/sage sauce:

8 Tbs butter
12 fresh sage leaves
1 Tbs finely chopped fresh parsley leaves
salt and pepper to taste

In a large sauté pan, over medium heat, melt 1 tablespoon of the butter. Add the shallots and sauté for 1 minute. Add the squash puree and cook until the mixture is slightly dry, about 2 to 3 minutes. Stir in the cream and continue to cook for 2 minutes. Remove from the heat and stir in 3 tablespoons cheese and nutmeg. Salt and pepper to taste. Cool completely.

Lay the pasta ribbons over a lightly flour counter top, place 2 teaspoons of the filling spacing the little mounds according to the size of ravioli you want to make. Form the ravioli either as squares or triangles. Reserve, placing them on a lightly flour cookie sheet. Place a large pot with salted water to boil, and start preparing the sauce by melting the remaining 8 tablespoons of butter in a large skillet. Add the sage to the butter and continue to cook until the butter starts to brown. Remove from the heat, keep warm.

Cook the ravioli in salted, boiling water until al dente (2 to 3 minutes) or until they float to the surface and turn pale in color. Remove from the water and drain well.

Place some of the pasta in the center of each serving plate. Spoon the butter sauce over the pasta. Adjust seasoning with salt and pepper, sprinkle Parmigiano-reggiano cheese over each plate and garnish with parsley.