

Ravioli with Butternut Squash and Gorgonzola

Filling:

1 butternut or other winter squash, split, seeded, roasted until fork tender
½ cup goat cheese or cream cheese
¼ cup gorgonzola or other blue cheese
Fresh lemon juice to taste
Salt and pepper

Method:

Remove skin from roasted squash, mash, and combine with the other ingredients.

1 egg, beaten
1 lb fresh pasta sheets
2 Tbsp olive oil
Salt and pepper

Cut pasta sheets with circle cutter. Fill with squash filling. Eggwash second circle. Place egg side down on the filled circle and crimp with a ravioli crimper
Bring water to a boil, season with salt and 2 Tbsp olive oil. Add ravioli gently and try not to crowd too many into the water. The raviolis are done when they float (2-3 minutes). Serve with Sage Brown Butter Sauce.

Sage Brown Butter Sauce

4 Tbsp salted butter
2 Tbsp shredded fresh sage leaves
1 Tbsp fresh lemon juice
1 cup toasted pumpkin seeds or other nut

Method:

Heat butter in pan until it starts to brown. Carefully add sage and lemon juice.

Note: it may splatter.

Add seeds. Toss with cooked raviolis.

(By Chef Dan Brophy, Summer Cooking With Herbs Series 2012, Portland Nursery / Stark)