



Festival Squash Ravioli with Brown Butter Sage Sauce

From: www.Culinate.com, Caroline Cummins, adapted from Chow Magazine September/October 2005

Serves: 4 - 6

Time to prepare: 4 hours (including roasting & cooling the squash), 1 hour to prep and cook ravioli and sauce

Cooking spray

2 medium autumn squash such as: acorn, festival, butternut, delicata or pumpkin - enough to yield 4 cups roasted flesh

½ cup freshly grated Parmesan or Pecorino Romano cheese, plus more for serving

½ teaspoon freshly grated nutmeg

¼ teaspoon dried thyme (optional)

Salt and pepper to taste

1 egg, lightly beaten in a small bowl

1 package wonton wrappers (found in the refrigerator section of most grocery stores)

Flour for dusting

1 stick (8 tablespoons) butter

1 large handful fresh young sage leaves

½ cup chicken or vegetable stock

Roast the squash

Preheat the oven to 400 degrees.

Spray sheet with cooking spray.

Halve the squash using a large serrated knife, sawing back and forth. Discard the seeds (or toss with olive oil and kosher salt and roast for a great snack).

Place the halves cut side down on the oiled sheet and bake for 45 minutes to 1½ hours, depending on squash size, until flesh is soft and slightly caramelized. If you're making the dish over two nights, let the squash cool, then remove the flesh and store in the fridge overnight.

Make the filling

Put the cooled flesh in a large bowl and crush it with a fork until there are no large lumps remaining.

Sprinkle the ½ cup grated cheese, nutmeg, thyme, salt, and pepper over the squash and mix it all together evenly.

Assemble the ravioli

Lightly dust two baking sheets with flour.

Place a single wonton wrapper on a wooden cutting board and dollop about 2 teaspoons of filling in the middle of the wrapper. (Keep the package of wonton wrappers covered with a damp cloth while working to prevent them from drying out.)

Using a pastry brush, brush a bit of the egg wash along the four edges of the wrapper around the filling.

Place another wrapper over the first and carefully seal the edges, making sure no air pockets remain.

Use a glass or a cookie cutter to cut the edges off the ravioli so that you have circular ravioli instead of square ones if you like.

Place the finished ravioli on a baking sheet lined with parchment paper.

Repeat until all the wonton wrappers are gone; you may have filling left over (you can heat it up and eat as a side dish the next day).

Cook the ravioli

Bring a large pot of salted water to a boil and cook the ravioli in batches, about 6 to 8 at a time - they will float when done, about 3 to 5 minutes total.

Scoop the ravioli out of water with a skimmer and drain them briefly on a clean dishtowel. If not serving immediately, layer them with a little olive oil drizzled in between the layers to prevent sticking

Make the sauce

While the ravioli are cooking, melt the butter in a pan over medium to medium-low heat until the butter starts to brown.

Add the sage leaves and cook for a few minutes (don't let the butter burn!) and then add the stock. Simmer the sauce to reduce it while the ravioli finish cooking.

Place 3 to 5 ravioli on a plate and pour some of the butter-sage sauce over them. Pass the remaining grated cheese at the table.