

HONEYNUT SQUASH RAVIOLI WITH HERBED BUTTER SAUCE

INGREDIENTS

Serves 2-4

Filling

6 honeynut squash
(or 2 large butternut squash)
1/4 cup extra virgin olive oil
Salt
Pepper

Dough

2 cups all-purpose flour
3 eggs, beaten
1 tbsp olive oil
1 tsp salt

Sage Butter Sauce

1 stick of butter (8 tbsp)
2 cloves garlic, minced
1 bunch of sage



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DIRECTIONS

Roast Squash and Prepare Filling

Cut squash in half lengthwise and scoop out seeds (save for toasting as a snack). Drizzle with olive oil and sprinkle with salt to taste and fresh black pepper. Place cut side down on baking sheet and roast at 375 degrees for 45 minutes or until tender. While squash is roasting, prepare the dough and butter sauce.

Once roasted squash has cooled, scrape flesh away from skin into a large bowl. Mash with a fork. Ricotta and/or parmesan cheese, and roasted chopped walnuts can be added during this step if desired.

Prepare the Dough

Mound the flour in a large mixing bowl, create a well in the center, and add the beaten eggs, olive oil, and salt. With a fork, slowly bring in the flour to the egg mix in the center, until fully incorporated. If needed, add another egg or some water to absorb all the flour. Once fully incorporated, bring to a flour-dusted surface and hand knead for 5 minutes until the dough is smooth and stretchy. Wrap in plastic and let sit for 30 minutes to 4 hours.

Prepare the Sauce

In a large skillet over medium heat, melt butter and heat until foamy. Reduce heat to medium-low and continue cooking until butter smells nutty, turns a deep golden color, and the bubbling starts to slow, about 4 minutes. Watch closely to avoid burning. Add garlic, sage leaves, and a pinch of salt, and cook until fragrant (about 1 minute) then remove pan from heat.

Form the Ravioli

Start a large pot of salted water to bring to a boil. Using a pasta maker (or rolling pin), take a quarter of the dough and shape it to the width of the pasta maker (about 6-8"). Start with the thickest setting and repeatedly roll out the pasta sheets until you reach the finest setting. Throughout the process, dust all surfaces with flour to prevent sticking. Once you have a long enough (about 36") sheet to work with, lay it flat on a flour-dusted surface, scoop 1 tbsp of the squash puree onto the sheet every 4", then fold the sheet lengthwise onto itself. Cut off and shape the individual raviolis, then gently press out any air bubbles inside and press the edges of the pasta to seal. Continue making raviolis and place them on a floured surface and/or parchment paper.

Assemble and Serve

Cook raviolis for about 1 minute in the boiling salted water, scoop out with a slotted spoon, and serve tossed with the butter sauce, topping portions with fresh pepper and parmesan if desired.

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Roasted squash



Preparing butter sauce



Forming ravioli



Plating