



Pumpkin & Ricotta Ravioli

For the Pasta Dough:

- 500g Lighthouse Pasta Tipo "00" Flour
- 4 free-range eggs
- 50ml white wine
- 2 tbsp extra virgin olive oil
- 1 tsp sea salt

For the Filling:

- 1kg pumpkin, peeled, cut into wedges
- Olive oil, to drizzle
- 1-2 tbsp chopped sage leaves
- 2 garlic cloves, crushed
- ½ tsp grated nutmeg
- 80g fresh breadcrumbs
- 100g parmesan, grated
- 100g fresh ricotta
- 3 eggs, beaten
- 175g unsalted butter
- 10 large (or 20 small) fresh sage leaves, torn

To make the pasta dough, sieve the flour into the bowl of an electric mixer fitted with a dough hook. Add the eggs, wine, olive oil and salt, and knead slowly, allowing the mixture to come together. Knead on a low speed for 10 minutes, then turn out onto a floured workbench and work with your hands until smooth. Cover and refrigerate for 30 minutes to rest. (Alternatively combine ingredients on a floured work bench and knead by hand.)

Preheat the oven to 200°C (150°C fan-forced)

Place pumpkin on a baking tray and drizzle with a little olive oil. Season with salt and pepper, then roast in the oven for 30 minutes until soft. Cool slightly, then transfer to the bowl of a food processor and process until smooth.

Add the sage, garlic, nutmeg, breadcrumbs, parmesan and ricotta and process until just combined. Transfer to a bowl, then add the beaten egg.

Dust your workbench with flour and pass the dough through a pasta machine, starting with the widest setting and working your way through the settings until the dough is thin enough to see your hand through. Cut the dough into manageable lengths. Drop scant tablespoons of the pumpkin mixture at 6cm intervals along one side of each strip of dough. Brush around the filling with a little water then fold over the other side of dough to enclose filling. Use your fingers to press around the filling to seal and expel any air bubbles. Use a 5cm scalloped-edged pastry cutter to cut around the parcels to form semi-circles or squares. Let stand on a floured surface to dry.

To make the sage butter, melt the butter in a frying pan over low heat. When it's hot and sizzling, add the sage and turn off the heat.

Place the ravioli in a saucepan of salted boiling water and cook for 5 minutes. Use a slotted spoon to transfer ravioli to each plate and serve with sage butter and mustard fruits.