



Butternut Squash and Goat Cheese filling for Ravioli
By Liliana Dougan

1 Butternut
5-8 Sage leaves
Salt & Pepper
1 ts. Cardamon Powder
1 ts. Nutmeg
½ stick of butter

Cut and seed the butternut into 3-4 inch pieces, arrange on cookie sheet, sprinkle cardamom and nutmeg, salt and pepper over the pieces and dab each piece with butter. Place in a 400 degree oven and let roast until fork tender. Remove from oven and let cool until workable. In the meantime, fry sage leaves in butter, drain and let cool. Scrape the pulp into a bowl add goat cheese and mash with masher or mixer. Adjust seasonings adding more salt and pepper, nutmeg and cardamom to taste.

Ravioli Instructions:

After making pasta, if you are using pasta machine roll it thin to setting 4, If using a ravioli press, follow the instructions on the press to make the shapes. I like to make mezzaluna's by hand, so I use a 2" round biscuit cutter to cut the shapes. Cut the rolled pasta sheet with the cutter using as much of the sheet as possible to minimize waste. Lay out all the pasta disks, using a piping bag press out strips of filling on the disks leaving a little room on either side of the strips for folding. Make an egg white wash and using a pastry brush (or finger if you don't have a brush) dampen half of the disk parallel to the length of the filling (this makes it neater to fold over and avoid filling over flow). Fold the dry side of the disk over onto the moistened side, pressing from the middle of the ravioli to the edge making sure all air has been pushed out. Make sure the seal is tight, store on a floured sheet pan for either freezing, or cooking. It's best to only dampen about 5-6 disks at a time to avoid the egg wash drying out.

Pappardelle Instructions:

Roll pasta to setting 3 on the pasta machine, lay out the sheets of dough on the table and using a sharp knife, cut the strips of pasta in approximately five inch pieces, then cut the strips lengthwise into approximately 1/2" wide strips. Repeat until all pasta is cut.

Spaghetti and Tagliatelle – Use the attachments that come with the pasta machine to cut. Make sure you hang the pasta sheets to dry before you cut the pasta, especially the spaghetti, or it will not cut all the way and leave you with a clumpy mess.