

Pumpkin Ravioli with Sage Brown Butter

Makes: 2-4 servings

Total Time: 30 minutes

Ingredients

1 ½ cups canned pumpkin puree
1 ½ cups whole milk ricotta
1 teaspoon brown sugar
2 large eggs, one beaten
1 teaspoon salt
¼ teaspoon dried sage
¼ teaspoon nutmeg
wonton wrappers*
fresh parmesan

for the brown butter sauce-

5 tablespoons unsalted butter
1 shallot, finely chopped
¼ cup walnuts, chopped
8 fresh sage leaves, chopped, plus more for garnish
kosher salt and freshly ground black pepper to taste

*You can (and should) substitute with homemade pasta dough if and when you have time! But wonton wrappers are a great shortcut for a weeknight meal!

Directions

Bring a saucepan of salted water to a boil.

To make the filling, combine pumpkin puree, ricotta, brown sugar, 1 egg, salt, sage and nutmeg in a medium bowl.

Place the wonton wrappers on a flat non-stick surface. Divide the filling equally, placing approximately 1 tablespoon in the center of each wrapper.

Brush around the outside of the filling with beaten egg. Carefully place another skin over the filling. Gently stretch if needed to make the edges come together neatly. Remove any air pockets and seal the edges together. Repeat with the rest of the ravioli.

Place the butter in a saucepan over medium heat. When the butter has melted, reduce heat to low and continue to cook while whisking until it starts to turn a light golden brown and begins to smell nutty. Add the shallots, walnuts and sage leaves, sprinkle with salt and pepper and cook 1-2 minutes, being careful that the butter does not burn. Remove from heat and set aside.

Working in batches, place several raviolis in the boiling water at a time. Cook 2-3 minutes, or until they begin to float slightly. Remove with a slotted spoon and drain in a colander. Repeat with remaining ravioli.

To serve, place ravioli on a plate and drizzle with brown butter, walnuts and sage. Sprinkle with fresh parmesan.