

DISH		Pumpkin Ravioli with Sage and Pine Nuts 1	
Ingredients		Method	
Serves 4 as a starter		Cut the pumpkin into quarters, remove the seeds, cut the flesh into chunks Roast at 180 C for about 1/2 hour, until soft	
Pasta		Make the pasta	
300g pasta flour (or plain white flour).		Put the flour into a bowl and make a well in the centre. Beat 3 of the 4 eggs and pour into the well. Use a fork to mix the eggs and flour until they form a rough dough. Tip out onto a floured board and knead for 5 minutes, until the dough becomes smooth and elastic. If it's too dry (cracks when you knead it), gradually add more of the fourth egg, until the dough becomes smooth. If it's too sticky, put more flour on the board and work this into the dough. When the dough is ready, wrap it in clingfilm and let it rest in the fridge for 1/2 hour.	
3-4 eggs		Put the sage and pine nuts in a food processor and blitz until finely chopped.. Add the pumpkin and blitz again, to mix well as a puree	
Filling			
1/2 small pumpkin			
1 tablespoon fresh sage			
2 handfuls pine nuts			