

DISH

Pumpkin Ravioli with Sage & Pine Nuts 2

Ingredients

Serves 4 as a starter

Pasta

300g pasta flour
(or plain white flour).

3-4 eggs

Filling

½ small pumpkin

1 tablespoon fresh sage

2 handfuls pine nuts

Method

1. Make the ravioli

Get the dough out of the fridge and cut into 4 strips.

Work each strip in turn.

Roll the strip through the pasta machine, gradually reducing the thickness, until it looks like a long sheet of lasagne. If doing this by hand, roll it with a rolling pin until about 2mm thick.

Cut the strip in half lengthways.

Put a heaped teaspoon of filling into the centre of one of the sheets (widthways) at 6cm intervals.

Brush the sheet with water along its edges and between each dollop.

Place the second sheet on top and push down to seal the dollops. Try to avoid air pockets, or these could cause the ravioli to split during cooking.

Cut between the dollops, to form individual ravioli. Double-check all the edges are well sealed.

Place on a clean, dry surface to dry out for an hour, turning occasionally. (This helps reduce the likelihood of splitting during cooking).

2. Cook the ravioli

Note: there's no need to separate the ravioli, if they're stuck together. This will happen naturally during cooking.

Bring a large pan of water to the boil. Drop the ravioli in and boil for 5 minutes. Drain and serve drizzled with olive oil.

Serve as a starter or turn into a main dish by adding a large salad or lightly steamed green veggies.