

Tortelli di zucca con julienne di salvia e noci

(Pumpkin ravioli with walnuts and sage sauce)

Category: Entree

Recipe from the Grand Hotel Parco dei Principi

Ingredients:

1 lb (500 grams) flour
2 2/3 ounces pumpkin, smashed
salt
egg yolks
parmesan cheese
sage
walnuts
butter



Preparation:

Make fresh pasta with flour, salt, and egg yolks, refrigerate for 30 minutes.

Cook pumpkin in oven until soft enough to cream, add Parmesan cheese, salt.

Roll out fresh pasta and cut squares. Place a spoonful of pumpkin mixture in the center of square, and fold or “close” pasta to seal. Cook in boiling water. Dress with sage and melted butter.

IMPORTANT NOTE: All recipes have been translated from Italian and measurements have been converted from grams to approximate ounces using 30 grams = 1 ounce. Amounts are not provided for some of the ingredients nor are some cooking times. Sometime things are just lost in translation. Results may vary...good luck!