



Pumpkin Spice Ravioli with Apple, Sage Butter Sauce

This recipe is a warm autumn comfort food. The ravioli is light, savory and slightly sweet with a satisfying warmth

Ingredients:

You can make homemade ravioli or if you want a quicker version, use wonton wrappers instead of making your own.

DOUGH: (If you are not using wonton wrappers)

3 cups of flour	1 tablespoon olive oil
1 teaspoon salt	2 teaspoons of water
3 large eggs	Extra flour for rolling

Pumpkin Ravioli Filling

1 cup ricotta cheese	½ teaspoon allspice
¾ cup of pumpkin * (see notes)	2 tablespoon brown sugar
1/3 cup grated parmesan cheese	½ teaspoon cayenne powder
1 large egg	1 teaspoon salt
½ teaspoon garlic powder	¼ teaspoon pepper
½ teaspoon cinnamon	

Apple Sage Butter Sauce

½ cup butter	1 teaspoon cider vinegar
16 – 18 fresh sage leaves, julienned	¼ cup chopped walnuts
1 apple cored, peeled and diced apple	

DIRECTIONS:

Dough:

Mix flour and salt together. Make a well in the center of the mixture. Add eggs, oil and water in the center and lightly whisk together. Using your hands, combine the mixture. Then knead for about 10 minutes. Wrap in plastic wrap and let it sit for one hour.

Ravioli Filling:

Combine the pumpkin and ricotta cheese together. Then mix in all the remaining ingredients for the filling.

Making the Ravioli:

You can use wonton wrappers for a quicker version or you can make the ravioli by hand. Rolling out the dough with a pasta machine or by hand.

Unwrap the dough and start with tear off a chunk of dough about the size of a tennis ball. If you are making the pasta by hand, flour your work surface roll the dough out to form a rectangle about 16 inches long and 10 inches wide. The dough should be thin but not too thin. Follow machine directions if using a pasta machine.

Cut out shapes with a 3-4 inch diameter. Spoon about a good teaspoon of the filling into the center of the pasta. Using your finger dipped in water, wet the edges of the pasta. Fold over the pasta and press the edges to seal the ravioli. Continue until all the raviolis are made.

Add the ravioli to a pot of boiling water. Cook for 5-6 minutes.

Apple, Sage Butter Sauce:

Add chopped walnuts to a pan on medium high, stirring constantly. Cook about 3 minutes or until they are fragrant. Remove from the heat. Add butter to the pan and melt on medium high heat until the butter is melted. Add diced apples and cider vinegar and cook for 2-3 minutes. Add the sage and cook for 2-3 minutes until it starts to sizzle and fry. Add to cooked and drained pasta. Top with toasted walnuts.

Notes:

Pumpkin puree: You will need $\frac{3}{4}$ cup of 'pumpkin'. You can combine pumpkin puree with [Linda's Hot Stuff](#) Pumpkin Jam. I used $\frac{3}{4}$ cup of the jam but if you want a bit less sweet or less heat mix the $\frac{3}{4}$ cup as you desire.

Dough: If you want to save time, you can use won ton wrappers instead of making the dough.

Rolling the dough: You can use a pasta machine to roll out the dough, following manufacturer's directions.

Shaping the ravioli: You can use a ravioli tray or molds to shape the pasta, follow manufacturer's directions, or you can cut the shapes yourself. The diameter of the shape should be between about 4 inches.

