

# Ravioli of walnut and roasted squash with sage butter

## Ingredients

### For the pasta

- 200g/7oz '00' pasta flour, plus extra for dusting
- 1 large free-range egg (plus one extra if the dough is too stiff)
- 2 large free-range egg yolks
- dash olive oil
- pinch salt

### For the filling

- 225g/8oz squash (such as Crown Prince or butternut), seeds removed, cut into segments
- salt and freshly ground black pepper
- olive oil
- few leaves fresh marjoram or thyme
- 1 garlic clove, crushed
- 115g/4oz (shelled weight) walnuts, skins removed, finely chopped
- handful dry breadcrumbs
- 50g/2oz freshly grated parmesan, or vegetarian parmesan-style grating cheese, plus more to serve
- 2 large free-range eggs, beaten in separate bowls

### For the sage butter

- 175g/6oz unsalted butter
- bunch fresh sage

## Preparation method

1. For the pasta, place all the pasta ingredients in a food processor and pulse until well mixed. Pull together into a ball of dough, then wrap in cling film and transfer to the fridge to chill for 20 minutes.
2. Preheat the oven to 200C/400F/Gas 6.
3. For the filling, season the segments of squash with plenty of salt and freshly ground black pepper, place onto a baking sheet and drizzle with olive oil. Scatter with the marjoram or thyme leaves and roast in the oven for about 20 minutes, or until tender and beginning to brown in places. Remove from the oven and cool.
4. Place the roasted squash and the garlic clove into a clean food processor and blend to a smooth paste. Transfer to a bowl, add the walnuts, breadcrumbs, parmesan and one of the beaten eggs and mix well.
5. Using a pasta machine, roll out the pasta several times to make

**30 mins to 1 hour**

preparation time

**10 to 30 mins**

cooking time

**Serves 4**

**By Peter Bayless**

manageable lengths the width of the machine. Place each length on a floured surface and place heaped teaspoons of the filling onto half of the sheets at around 8cm/3in intervals down the middle of each sheet. Lightly moisten along the outer edges of the pasta and between each mound with a pastry brush dipped in the second beaten egg. Place the remaining pasta sheets over the sheets with the filling and gently press around each mound with your fingertips. Cut out the individual ravioli pieces with a zig-zag pasta wheel. Lay out on a floured tray to dry a little.

6. For the sage butter, gently melt a little of the butter in a saucepan, add the sage leaves and fry until almost crisp. Remove the leaves and drain on kitchen paper. Discard the butter and wipe out the pan. Gently melt the remaining butter and mix in the sage leaves.
7. Bring a large saucepan of water to the boil and add a generous pinch of salt. Cook the ravioli in the simmering water, in batches if necessary, for around three minutes. Remove with a slotted spoon and carefully drain on a clean tea towel.
8. To serve, place the ravioli onto warmed plates with the sage butter and a sprinkling of freshly grated parmesan.