

List of Ingredients:

Pasta

125 g all-purpose flour

1 teaspoon kosher salt

1 large egg, room temperature

2 large egg yolks, room temperature

½ teaspoon olive oil

1 ½ tablespoons water in a small bowl

Filling (1 full scoop of the smallest “scooper”)

¼ cup ricotta cheese

2 Tbsp mozzarella cheese,

½ cup pure pumpkin

½ teaspoon garlic, minced

¼ teaspoon kosher salt

Recipe Directions

Instructions Pasta

Sift flour and salt into a bowl.

Make a wide well in the center of the flour.

Crack the full egg in the well.

Add egg yolks and oil and gently whisk the wet mixture together within the well.

Slowly fold in the flour mixture, a little at a time, until the dough is too stiff to mix with a fork.

Knead the dough with your hands for 7-10 minutes, adding more flour as needed.

Form a ball with the dough and cover it, allowing it to rest for 10 minutes

Roll the dough out into a ¼-inch thick rectangle (thin enough to fit into a pasta roller attachment at its widest setting).

Move the rollers to the next smallest setting and pass the dough through again. Continuously heighten the size settings, passing the dough through once or twice each time.

Stop rolling with the dough until it is thin enough to partially see-through.

Cut the length of the dough into 24-inch sections.

Place filling on dough and cover filling with more dough. Cut into ravioli.

Filling In a medium bowl, combine the ricotta cheese, mozzarella cheese, pumpkin seeds, pure pumpkin, garlic, salt, pepper, and nutmeg. Set aside.

Brown Butter Sauce

Finely mince garlic and sage, dice the pumpkin seeds and set aside. Measure salt and pepper, and set aside.

Place butter in a small skillet over medium heat. Stir constantly. Once melted, the butter will begin to foam and sizzle around the edges. Add the salt and pepper now. Keep stirring. In about 5-7 minutes from when you started, the butter will turn brown. Add the garlic and sage. (Some foam will subside and the milk solids at the bottom of the pan will be toasty brown. And smell buttery and nutty.)

Immediately remove the pan from the heat and pour into a heatproof bowl to stop the cooking process. If left in the hot pan, the butter will burn

Add in the pumpkin seeds and mix.

Bring a large pot of salted water to a boil. Cook ravioli until done—they will rise to the top of the water.

Remove from water and plate. Add brown butter.