

## Butternut Squash Ravioli w/ Alfredo Sauce

### Pasta:

1	egg, beaten
25 mL	olive oil
25 mL	water
185 mL	flour
1 mL	salt

1. In a medium bowl measure out the flour and salt. In a small bowl whisk together the egg, oil, salt and water. Make a well in the flour and pour in the egg mixture. Use a fork to work the two together to form a dough. When it all holds together and the dough is no longer sticky transfer it to the counter and knead it until smooth. Add extra flour if needed until it is no longer sticky but still easy to squeeze. (You do not want the dough to be moist or it will be hard to process through the pasta machine).
2. Form the ball of dough into a skinny rectangle and flatten it out with the rolling pin. Use # 1 on the pasta machine and put the dough through 3 times. Add a bit more flour if it gets moist. Then put it through # 2 two times. Always run it through a bit of flour if it feels at all moist. Put it through # 3-6 two times each. Cut it in half and lay it out on the counter to dry.
3. Once you have your filling made brush half of your pasta strip with egg white, then place little teaspoons full of filling on to your pasta sheet 2 inches apart on one half only. Make sure they are far enough away from the edge so that you leave yourself enough pasta around to seal them. Fold over the other side of the pasta sheet to cover the filling mounds.
4. Seal each ravioli by pressing the air out starting in the center and working your way to the edges. Once it is sealed use your ravioli cutter to trim off the edges and make it into squares. Be sure to leave enough dough around the edges so the ravioli don't break open in the boiling water. Do this with both sheets.

### **Filling:**

375 lL	butternut squash, cubed
125 mL	sweet potato, cubed (any starchy root vegetable can be used)
30 mL	mozzarella, grated
15 mL	dry parmesan
15 ml	butter
1	clove garlic, minced
½ ml	of any <b>three</b> of the following seasonings: (basil, cayenne pepper, Italiano, curry, oregano, parsley, seasoning salt, pepper, fresh chives, rosemary or thyme)

Take the skin off the vegetables and cut them into even sized cubes. Put enough water in the pot to just cover the top of the vegetables. Bring to the boil and cook till easily pierced with a fork. Pour the cooked vegetables into a sieve to drain off all the water. Put the cooked vegetables in the food processor with the butter, garlic, parmesan and mozzarella and pulse till smooth and thick. Should not be too moist. Add any three spices from the list as well as salt and pepper. Taste it to adjust the seasonings before filling the pasta.

### **Sauce:**

100 mL	heavy cream
20 mL	cream cheese
30 mL	butter
80 mL	parmesan
	seasonings (pinch of nutmeg and parsley, salt and pepper)

Fill a large pot 1/2 full of water and bring to a rolling boil. Place the ravioli in one at a time (do two batches of 6) and boil until they float to the surface about 2-3min. Use a slotted spoon to remove them from the water and into your colander to drain. Drain the water out of your large pot and put your cream and butter in the bottom. On med-high heat, heat up the cream and butter until it's melted and the cream is steaming, whisk in the cream cheese. Add the parsley, nutmeg, salt and pepper. Place all of the cooked pasta in the sauce and toss gently to coat all of the ravioli. Sprinkle all of the parmesan on top and toss gently to coat the ravioli. Cook for 1 min to thicken sauce. Lay them carefully onto two plates. Serve warm.