



Pumpkin Ravioli



Prep Time: 15 minutes Cook Time: 5-10 minutes Yield: 3-4 servings

INGREDIENTS

- 24 wonton wrappers
- $\frac{3}{4}$ cup pumpkin puree (canned or fresh)
- $\frac{1}{2}$ cup ricotta cheese
- 2 tablespoons butter, melted
- $\frac{1}{2}$ teaspoon cardamon, ground
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ cup corn meal
- 4 tablespoons melted butter
- 4 large Sage leaves, chopped
- $\frac{1}{3}$ cup freshly grated parmesan cheese
- 2 amaretti cookies, crushed

VARIATIONS

- **PLACE** the wonton wrapper on a dumpling maker instead of cutting board. **REPEAT** steps 4-5.
- **CLOSE** the dumpling maker and **SQUEEZE** tightly to seal. **DISCARD** bits of dough that stick out of the dumpling maker.

DIRECTIONS

1. **COMBINE** the filling ingredients in a small bowl and mix well.
2. **ARRANGE** a plate with a layer of the corn meal and another with $\frac{1}{2}$ cup of water on a clean counter or cutting board.
3. **OPEN** the pack of wonton wrappers and cover with a damp towel so they do not dry out as you work.
4. **PLACE** 2-3 wonton wrappers on the board. **SCOOP** 1 teaspoon of filling on the center.
5. **BRUSH** the edges of the wonton wrapper with water using your finger or a pastry brush.
6. **FOLD** the wonton wrapper in half and **CRIMP** edges tightly closed with a fork.
7. **SET** filled raviolis onto the plate with cornmeal so they do not stick.
8. **FILL** a pot with water over high heat to boil.
9. **HEAT** the butter in a small pot over medium high heat. **ADD** chopped sage.
10. **HEAT** until butter becomes slightly browned **REMOVE** from heat immediately. **STRAIN** out most of the sage leaves.
11. **REDUCE** boiling water to simmer and drop in 6-10 raviolis (do not over crowd).
12. **REMOVE** when they float to the top (about 60-90 seconds) with a slotted spoon.
13. **SERVE** 4-6 raviolis per plate with a drizzle of sage butter, a sprinkle of parmesan and topped with a sprinkled of crushed amaretti.