

PUMPKIN, LEMON AND GOAT CHEESE RAVIOLLI



Ingredients-

80g blue cheese
600g ricotta
100g parmesan
Salt and pepper
½ teaspoon nutmeg
2 eggs
One pumpkin

Sauce-

150g butter
Chopped oregano
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WHAT TO DO

- Roll out the pasta dough, well floured through the pasta machine, from largest to nearly smallest setting, until rectangular
 - Put on a floured surface
 - Roll out another sheet of pasta the same size and thickness, set aside
 - For the filling
 - Cut the pumpkin very thin and put into a steamer and steam until soft, then drain
 - Crack 2 eggs into a bowl (testing them first) and mix with the cheeses, add in the cooked pumpkin
 - Now your filling is ready.....
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- Take one of the sheets of pasta and score into required sized squares; evenly blob the mixture into these squares with good sized gaps.
 - Take the next sheet of pasta, lay it over the top and press around the filling to seal in the filling. Then cut around these
 - Boil the ravioli squares in water, with a blob of olive oil and salt for just 4 mins
 - At the same time melt the butter and oregano for the sauce
 - Take out with a pasta server.