



## Sausage Ravioli with Pumpkin Cream Sauce

©2009, Scott Duncan

1 batch of pasta dough (recipe follows) or 1 pkg. wonton wrappers	1 C canned pumpkin
¾ lb. Italian sausage (sweet or hot)	1 C white wine
½ C ricotta cheese	1 C pasta water
1 egg, beaten and divided	1 C cream
2 T olive oil	½ t cinnamon
1 onion, diced	¼ t nutmeg
4 clove of garlic, minced	1 T fresh sage leaves
¼ t red pepper flakes	1 C parmesan cheese, divided
	Salt & pepper to taste

Place sausage in a large skillet over medium heat. Break up the sausage and cook until brown. Set aside to cool.

When cooled, place ½ of the sausage in a medium mixing bowl with ricotta cheese. Beat the egg in a separate bowl, and add half to the ricotta mixture (reserving the rest of the egg for egg wash). Mix until combined.

Lay out approximately 24 wonton wrappers on a board and brush with egg wash. Place approximately 1 teaspoon of the sausage mixture in the center of the wonton wrapper and fold over, making sure you seal tightly. Place ravioli on a baking sheet lined with wax paper and lightly dusted with flour. Cover ravioli with more wax paper until ready to cook.

Fill a large stock pot with water and bring to a boil. While waiting on the water, add olive oil, onion, garlic, and red pepper flakes to a large skillet (the one you browned the sausage in) and sauté until tender. Stir pumpkin into mixture and add white wine, remaining sausage, cinnamon, nutmeg, sage. Stir to combine. Salt & pepper to taste. Let this reduce for about 5 minutes.

Salt the boiling water liberally, and add ravioli. Cook until they float, about 3-5 minutes. Do not overcook.

Once you've placed the ravioli in the water, add the cream and ¾ cup of parmesan cheese to the sauce. Stir to combine. Add pasta water to sauce. Evacuate the cooked ravioli into the sauce and gently toss until coated. Top with the remaining parmesan cheese and garnish with fresh sage leaves, if desired.

Serves 4

### Food Processor Pasta Dough, © Gourmet Magazine

1 ¾ C flour	1 T olive oil
2 eggs, lightly beaten	1 ½ T water

Place ingredients into bowl of food processor and pulse until combined. Blend for 15 seconds to knead dough. Dough should be firm and not sticky. Let dough rest at room temperature, covered by an inverted bowl, for 1 hour. Roll into desired shape.