



dessert plate · ø 21 cm · no. 1905/013, plate · ø 26,5 cm · no. 1903/013, Coup plate round · ø 7,5 cm, h 3,5 cm · no. 1932/013

## HANDMADE PUMPKIN RAVIOLI WITH BROWN BUTTER AND AMARETTINI

### SERVES 4:

For the pasta dough: 75 g flour, 125 g wheat semolina, 2 eggs, 1 pinch salt, Semolina to roll

For the filling: Approx. 1 kg Calabaza pumpkin, 50 g grated Parmesan, 1 egg yellow, Egg white to brush, Salt, nutmeg, Pepper from the mill

For the Amarettini pumpkin butter: 200 g pumpkin cubes, blanched, 100 g Amarettini, 200 g nut butter

### PREPERATION:

Knead together all ingredients for the pasta dough and let rest in the fridge in clear film for at least 1 hour. For the filling cut the Calabaza pumpkin into wedges and cook in the preheated oven until smooth at 160° C for about 30-40 minutes. Let the pumpkin cool down a little and scrap the pulp with a table spoon out of the skin. Blend thoroughly with a hand-held blender and drain for about 1 hour in a linen cloth. Put the pumpkin mixture into a bowl and mix with the egg yellow and grated Parmesan.

Season with salt, pepper and nutmeg. For completion spread the pasta dough with a pasta machine into thin stripes. For the Ravioli put one stripe onto the working top and put 1 tsp. pumpkin filling onto it. Brush the open space with the mixed egg white and cover with another pasta stripe. Press around the filling and cut out Ravioli with a cutter. Boil a big pot with water, season with coarse sea salt, put the pumpkin Ravioli inside and let draw for about 5 minutes.

Melt the butter, add the pumpkin cubes and foam.

Add the Ravioli and crumbed almond cookies and serve immediately.

Sprinkle with shaved Parmesan to taste.