

Pumpkin Filled Pasta

Equipment	Ingredients
Chopping board	500 g dry-fleshed pumpkin (butternut or kent)
Sharp knife	1/3 cup amaretti biscuits
Baking tray	Pasta sheets
Saucepan with lid	1/3 cup fresh bread crumbs
Large bowl	½ cup grated parmesan
Measuring cups and spoons	Salt and pepper
Wooden spoon	Nutmeg
Large saucepan	½ cup butter
Tablespoon	10 sage leaves

What to do:

1. Chop pumpkin into small bite sized pieces and steam. Dry these chunks in a moderate oven for 10 minutes. Mash the pumpkin with the crushed amaretti biscuits, breadcrumbs and parmesan. Season with salt, pepper, and nutmeg.
2. Place a small teaspoon of the mixture at intervals along the side of the pasta sheets. Fold sheets over to cover the mixture. Cut into ravioli shapes and cook in batches in a large saucepan of boiling salted water for 6 minutes, then remove with a slotted spoon.
3. Melt the butter in a small saucepan with sage. Cook on a gentle heat for 3 minutes. Avoid burning the sage.
4. When serving the pasta, ladle 1 tablespoon of the butter sauce over the pasta