

PECAN, BUTTERNUT SQUASH, AND MASCARPONE RAVIOLI WITH BROWN BUTTER SAGE SAUCE

Yield: 6 Portions

Ingredients	Amounts
<i>Egg Yolk Pasta</i>	
All-purpose flour	2 ½ cups, plus extra for rolling
Semolina flour	½ cup, plus extra for rolling
Egg yolks	12 ea.
Olive oil	2 Tbsp.
<i>Pecan Filling</i>	
Pecans, toasted and chopped	1 cup
Honey	2 Tbsp.
Butternut squash, peeled, diced ½ inch	16 oz. wt.
Olive oil	¼ cup
Salt	1 tsp.
Mascarpone cheese	½ cup
Eggs	1 ea.
Breadcrumbs	¼ cup
Parmigiano Reggiano	½ cup
Baharat spice blend	2 tsp.
Lemon zest and juice	1 ea.
<i>Egg Wash</i>	
Egg whites, mixed with 2 Tbsp. water	1 ea.
<i>Brown Butter Sauce</i>	
Butter	½ cup
Fresh sage leaves	¼ cup
Pecans, chopped	½ cup
Pecorino Romano cheese, shaved	1/3 cup

Method

1. *For the Egg Yolk Pasta:* Combine both flours in the bowl of a stand mixer with a dough hook attachment. On medium speed, add the egg yolks and olive oil, mixing the dough until a ball forms and the bowl is clean. Wrap in plastic and refrigerate.
2. *For the Pecan Filling:* Preheat the oven to 400°F.
3. In a medium bowl, toss cubed butternut squash with olive oil and salt.
4. Roast on a parchment paper lined sheet pan until tender, about 15-20 minutes. Cool.
5. Transfer the pecans into a food processor with honey and run on high to create pecan butter, scraping the sides of the food processor frequently.
6. Transfer the roasted squash into the food processor, add the breadcrumbs and process until smooth. Add in the egg, mascarpone cheese, Parmigiano Reggiano, Baharat spice, and

lemon zest and juice. Season to taste and transfer the finished mixture into a pipping bag. Refrigerate until ready to use.

7. Cut pasta dough into four pieces, and roll each piece out very thinly using a pasta machine.
8. Cut the sheets into rounds using a 3" round cutter. Gather the dough scraps into a new ball to reroll.
9. Pipe the filling into each circle, about 2 teaspoon of filling per circle.
10. Brush the edge of the dough with egg wash, and fold the dough over to form a half-moon. Place onto semolina dusted sheet pan to prevent sticking.
11. Bring a large pot of salted water to a boil, add the ravioli to the water. Cook for 4-5 minutes.
12. *For the Brown Butter Sauce:* while the ravioli are cooking, place the butter in a pan and cook until light brown in color.
13. Add sage and pecans to the pan and allow to fry for 1-2 minutes. Once the sage and pecans are toasted, add the ravioli to the pan and coat with the sauce.
14. Serve garnished with Pecorino Romano.

Source: Jayden Kemanian