

Butternut Squash Ravioli, Sage + Chardonnay Cream + Spiced Pecans

Serves 6

INGREDIENTS

For filling the Ravioli:

1 1-lb. butternut squash
Salt and pepper
2 tbsp unsalted butter
1/3 cup finely chopped shallot
1 tsp finely chopped sage
1/4 cup ricotta
1/4 cup plus 4 Tbsp. Parmesan
Pinch of nutmeg

For the Pasta:

10 oz (about 2 cups) all-purpose flour,
plus more for dusting
2 whole large eggs
4 yolks
1 tsp kosher salt, plus more for salting
water

For Chardonnay cream sauce:

2 tbsp. unsalted butter
1 shallot, finely diced
2 garlic cloves, finely diced
1/2 cup chardonnay
1/2 cup heavy cream
1 tsp. lemon, zested and juiced
2 tbsp. sage, finely chopped
Grated parmesan, for serving

For the Pecans:

1/2 cup unsalted pecans
2 1/2 tsp unsalted butter, melted
1 tbsp pure maple syrup
1/4 tsp light-brown sugar
1/2 tsp fresh chopped thyme
1/2 tsp coarse salt
1/8 tsp cayenne pepper

METHOD

For the filling:

1. Preheat oven to 450°F. Halve squash and remove seeds. Season with salt and pepper and place, flesh side down, on a baking sheet. Bake until tender and a knife comes out easily, about 40 minutes.
2. Use a spoon to scoop out flesh; puree in a food processor or blender until smooth. Melt 1 Tbsp. butter in a skillet. Add shallot and cook until tender, about 3 minutes. Add chopped sage, squash puree, ricotta and 1/4 cup Parmesan. Season with salt, pepper and nutmeg, and cook for 1 minute. Remove from heat and allow to cool completely.

For the Dough:

1. On a large, clean work surface, pour flour in a mound. Make a well in the center about 4 inches wide. Pour whole eggs, egg yolks, and salt into well and, using a fork, beat thoroughly. When combined, gradually incorporate flour into the eggs until a wet, sticky dough has formed.
2. Using a bench knife, scrape excess dough from fork and fingers. Begin to fold additional flour into the dough with the bench knife, turning the dough roughly 45 degrees each time, until dough feels firm and dry, and can form a craggy-looking ball, 2 to 5 minutes.
3. Press the heel of your hand into the ball of dough, pushing forward and down. Rotate the ball 45 degrees and repeat. Continue until dough develops a smooth, elastic texture. If the dough feels too wet, add flour in 1 teaspoon increments. If dough feels too dry, add water slowly using a spray bottle. Wrap ball of dough tightly in plastic wrap and rest on countertop for 30 minutes.

To Roll the Pasta:

1. Place a sheet of parchment paper on a tray or cutting board and dust lightly with flour. Unwrap rested dough and cut into quarters. Set one quarter on work surface and re-wrap remaining dough. With a rolling pin, flatten the quarter of dough into an oblong shape about 1/2 inch thick.

2. Set pasta maker to widest setting and pass dough 3 times through the machine at this setting. Place dough on a lightly floured work surface. Fold both ends in so that they meet at the center of the dough, and then fold the dough in half where the end points meet, trying not to incorporate too much air into the folds.
3. Using rolling pin, flatten dough to 1/2-inch thick. Pass through the rollers 3 additional times. Narrow the setting by 1 notch and repeat. Continue passing the dough through the rollers, reducing the thickness by 1 setting each time until it reaches the desired thickness. It should now be very delicate and elastic to the touch, and slightly translucent. Cover dough with plastic wrap or a kitchen towel to prevent drying.

To make the Ravioli:

1. With a long side facing you, place 2 tsp. mounds of filling along middle of dough, spacing the mounds about 1" apart. Brush dough with egg wash. Take another sheet of pasta and lay it over the other sheet of pasta and mounds of filling; press dough to seal, squeezing out air pockets around filling.
2. Using a pastry cutter or knife, cut out ravioli; transfer to a parchment paper-lined baking sheet. Repeat with remaining dough and filling. Leave ravioli at room temperature for 1 hour to dry.
3. Bring a large pot of salted water to a boil. Cook ravioli until al dente, 4-5 minutes.

For the Chardonnay Cream Sauce:

1. Melt butter in a skillet over medium-high. Add shallots, and season with salt and pepper. Next add garlic, and cook until translucent. Deglaze the pan with the chardonnay, and allow to reduce by half. Add heavy cream to the pan, and the sage. Using a slotted spoon, transfer ravioli to skillet, zest, juice, salt, and pepper; toss to combine.

For the Pecans

1. Preheat oven to 375F. Place all ingredients in a large bowl and toss to combine. Spread nut mixture in a single layer on a rimmed baking sheet lined with a nonstick baking mat. Bake, stirring frequently, until browned, 12 to 15 minutes; let cool. Coarsely chop pecans once cooled