



PUMPKIN FILLED RAVIOLI WITH ROAST PUMPKIN, ALMOND AND BASIL SAUCE



PREP.....0:10
 COOK.....1:00
 INGREDIENTS.....9
 DIFFICULTY.....EASY
 SERVINGS.....5

INGREDIENTS

- 650g** Angelo's Pumpkin filled Ravioli
- 3 cups** Roasted jap pumpkin chopped with skin off
- ½ bunch** fresh sage
- ½ cup** almond meal
- 2 cloves** garlic chopped
- ¼ cup** chopped basil
- ¼ cup** olive oil or vegetable oil
- Salt and freshly ground pepper
- 1 cup** pasta water

METHOD

1 Roast pumpkin in oven with a little olive oil fresh sage and garlic. Once pumpkin is soft and nicely roasted remove from oven and cool for 15 minutes. Place all ingredients (cooked pumpkin, almond meal, basil, salt & pepper) into food processor and blend until combined and smooth.

2 Add olive oil a little at a time with the motor running until smooth paste forms. Taste and adjust salt and pepper. If sauce is a little thick add a little of the pasta water while pasta is cooking to thin.

3 Cook Angelo's Pumpkin filled ravioli for 15 to 20 minutes in salted boiling water until al dente as directed, drain and reserve ½ cup of pasta water. Place cooked Ravioli back into the pasta pot, pour in the pumpkin sauce, and stir gently with a wooden spoon to cover all the ravioli. Add the rest of the pasta water if sauce is too thick for your liking.

Serve with shaved parmesan and torn fresh basil.

Chef's Tip: The pumpkin sauce is also great as a dip and can be frozen in smaller containers.