Pumpkin Ravioli

Ingredients

500g pumpkin, peeled and diced
Olive oil
100g ricotta
¼ cup finely chopped mixed herbs

3 eggs
300g plain flour

50g butter
1 tbs finely chopped mint
1 tbs finely chopped basil
60g ricotta\
Pumpkin ravioli (continued)

Method

1 Pre-heat the oven to 230°C fan forced.

2 Place the pumpkin in bowl, cover and microwave for 4-6 minutes on High/100% or until tender. Drain. Place on a baking tray and drizzle with olive oil, roast for 8-10 minutes until golden.

3 Combine the roast pumpkin, ricotta and mixed herbs in a bowl, season with salt and pepper.

4 Combine the egg and flour in a food processor, process until a dough form. Knead until smooth. Wrap in plastic and set aside to rest. Use a pasta machine to roll the dough out into long thin sheets.

5 Lay one long sheet of dough out on bench, add dollops of pumpkin mix in rows of 3.

6 Lay second long sheet of dough out over top of dough with pumpkin mix, press down gently.

7 Cut square pieces around pumpkin filling with pasta cutter.

8 Bring a saucepan of salted water to the boil. Reduce to a simmer, add the ravioli, in batches, cook 2-3 minutes, until just tender, drain. And place on a serving plate.

9 Melt the butter in a saucepan over high heat until brown, add the mint and basil, swirl to combine. Pour over the pasta. Crumble over the ricotta, serve.