

THE CULINARY

Playground



Butternut Squash Ravioli

fills 10-12 ravioli

1/2 tablespoon butter
1 1/2 tablespoons minced shallots
1/2 cup roasted butternut squash, mashed
1 tablespoons ricotta cheese (or heavy cream)
1 1/2 tablespoons grated Parmigiano-Reggiano cheese
salt and pepper to taste
Pinch nutmeg

In a small skillet over medium heat, melt butter. Add shallots and saute until tender. Combine shallots and remaining ingredients in a bowl. Allow to cool before filling ravioli.

Browned Butter Sage Sauce

4 Tablespoons butter
6 sage leaves snipped
1/4 teaspoon brown sugar
1/8 teaspoon salt
1/8 teaspoon pepper
1/4 cup toasted walnuts (optional)
1/4 cup dried cranberries (optional)

In a small skillet over medium heat, melt butter. Continue cooking until butter turns a light brown. Add remaining ingredients and remove from heat. Serve over pasta.