

# Roast Butternut Ravioli & Pecan Nuts



## Recipe By Jaxters

**Ref:** 756

**Heading:** Pasta

**Cuisine:** Italian

**Food Type:** Vegan

**No of Portions:** 4

## Ingredients & Prep

150 g 00 Flour

150 g Semolina fine flour

150 ml Water

3 tbsp Olive oil

1/4 tsp Ground turmeric

1/2 tsp Salt

### Filling

250 g Butternut squash peeled & chopped into chunks

1/2 Onion cut into wedges

30 g Pecan nuts chopped

3 Garlic cloves whole skins on

1 tsp Dried Sage

1/4 tsp Ground Nutmeg

1/2 tsp Salt

1/2 tsp Freshly ground black pepper

### Garnish

sprinkle Pecan nuts

sprinkle Extra virgin olive oil

## Method

**Step 1** - Pre-heat oven to 180°C fan

**Step 2** - Put the flours, water, oil, turmeric & salt in a bowl & mix to bring together to form a soft to firm dough, if too dry add more water in dribs to get the required consistency, then wrap in cling film flatten into a disc & put in the fridge for 1 1/2 hours.

**Step 3** - In a baking tray add squash, onion, whole garlic cloves & oil stir round to coat all in oil then bake for 25 mins, then remove & set aside to cool to cold.

**Step 4** - Place squash, onion, salt, pepper, sage, nutmeg & squeezed out garlic cloves into a food processor & blitz to a smooth paste.

**Step 5** - Cut dough in half, then using a pasta roller which is best or use a rolling pin on a floured worktop, roll out 2 thin strips 12 to 14 cm wide, then place a tbsp of the beef filling in the centre 4cm apart, when wet around the edges with a pastry brush, then lay the other pasta strip over the top of the fillings, push as much of the air out as you can & squeeze edges together, using a knife or a pastry wheel cutter cut into squares.

**Step 6** - Cook ravioli in salted boiling water for 3 mins scoop out with a slotted spoon, serve & garnish

## Suggestion & Tips

Nice with asparagus &/or with a salad.