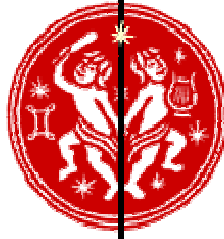


PALMINA



Roasted Butternut Squash Ravioli with Sage Brown Butter Sauce paired with Arneis 2005

Butternut Squash
9 tablespoons butter
2 shallots, minced
½ teaspoon grated nutmeg
salt and pepper for seasoning.
3 tablespoons whipping cream
6 tablespoons Parmigiano-Reggiano, grated
1 recipe basic pasta dough (see below)
12 fresh sage leaves
1 tablespoon parsley, chopped fine



1. Cut the squash in half lengthwise and remove the seeds and stringy bits. Place the squash cut-side down on a cookie sheet and bake in a 400F oven for an hour. Remove and cool. Scoop the flesh into a food processor and blend.
2. In a large frying pan melt 1 tablespoon of butter and sauté the shallots for a minute until they are soft. Add the squash and cook, stirring, until the mixture is slightly dry - about 2-3 minutes. Stir in the nutmeg and season with salt and pepper. Stir in the cream and cook for another 2 minutes. Remove from heat and stir in 3 tablespoons of cheese. Set aside to cool to room temperature before using.
3. Cut the pasta into strips about 3" wide and about 12" long. With one strip on a floured board, place 1 tablespoon of the filling about 1" in from the end, then another 2" in from that, then two more each 2" further along. With a pastry brush, dampen the pasta around the filling. Place a second piece of pasta on top, and press out as much air as possible before using a suitably-sized cup to seal the pasta around the filling. Divide the ravioli with a knife and place on waxed paper while you finish the others.
4. Fill a large pan about two-thirds with salted water and bring to the boil. While this is heating, prepare the brown butter. Melt the remaining butter in a saucepan. Add sage and cook until the butter starts to brown. Turn the heat down and cook the pasta – cook for 2 to 3 minutes, until the pasta floats
5. To serve plate the pasta, spoon the butter sauce on top and sprinkle with cheese, parsley and a pinch of grated nutmeg.

Basic Pasta

Making pasta is not difficult, although it can be time-consuming, but it's great for an afternoon in the kitchen with friends and wine. The following method is completely hands-on – if you have a bread-kneading attachment for your food processor and/or a pasta machine, things will go a lot faster.

2 large eggs

1.5 cups all-purpose unbleached flour

Mound the flour on a large pastry board and make a well in the center. Break the eggs one at a time into the well, using a fork to scramble each one. Start to incorporate the flour around the sides of the well into the eggs, and once the eggs are no longer runny, use your hands to mix everything together to form a soft ball.

Knead the dough until it is smooth and satiny – about 10 minutes. Wrap the dough in plastic wrap and let it rest for 30 minutes.

Cut off a piece of dough about the size of an average orange, flatten into a disc, then, using a rolling pin on a lightly-floured surface, roll the dough into a rectangular shape, turning the dough over a few times and dusting with flour to prevent sticking. Continue until the pasta is a 12" square about 1/8" thick. Dust with flour, set aside and cover with a damp cloth. Continue with the rest of the dough in the same way.