

ROASTED PUMPKIN RAVIOLI

Serves 4

600g Jap pumpkin

100g Parmesan cheese, grated

100g Mostarda di frutta, preferably pear, finely chopped

100g amaretti biscuits, blitzed in a food processor to resemble fine bread crumbs

1/2 tsp freshly grated nutmeg

Freshly ground black pepper and salt to taste

1. Wash the pumpkin and then cut the pumpkin into manageable chunks, leaving the skin intact. Clean the pumpkin flesh of filaments and seeds.
2. Coat the pumpkin chunks with a little olive oil and put into a moderate oven (180) to roast. When the pumpkin is soft, take the pumpkin out of the oven and allow to cool.
3. Scoop the pumpkin flesh from the skin gently with a spoon and place into a large bowl. Add the grated parmesan, the finely chopped mostarda, the finely crushed amaretti biscuits and nutmeg.
4. Mix well with a wooden spoon and adjust the seasoning- a good pinch of salt and pepper enhances the sweetness of roasted pumpkin.
5. Cover the bowl and let the flavours develop for at least an hour in the fridge.
6. Place teaspoon sized balls of filling onto a sheet of fresh pasta, Fold and cut into ravioli.