

Pumpkin Ravioli with truffle



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🍴 For about 35 ravioli

Ingredients

Dought

180 grams of flour "0" | 1 egg | water

Filling

160 gr sheep ricotta | 200 gr pumpkin puree | 20 gr parmesan | 1 tablespoon breadcrumbs | Salt

Dressing

Extra virgin olive oil or butter | Parmesan | black truffle

Method

Peel the pumpkin and steamed or baked until it becomes soft. Meanwhile prepare the dough by mixing the flour, on a pastry board, with the egg and a few drops of warm water until it forms a smooth and homogeneous compound. Form a ball, wrap in plastic wrap and let rest for about 30 minutes. Squeeze the pumpkin or dab with paper towel to remove water and then mix. Add to this the ricotta, salt and grated parmesan and stir until creamy. Roll out the dough with a rolling pin, must be thin enough and have the same height at all points. Starting from 2 cm from the edge, put in a row, a teaspoon of filling at a distance of about 2 cm apart. Fold the dough over itself, close the ravioli pressing with fingers the edges, so the air can go out. Cut half-moon ravioli with a special tool or with a glass. Cook the ravioli in boiling salted water, drain after 3-4 minutes, arrange in a serving dish, add the oil or melted butter, grated parmesan and truffle. Serve hot.