

CULINARY QUESTS

"Travel and change of place impart new vigor to the mind." - Seneca



RAVIOLI DI ZUCCA E AMARETTI
PUMPKIN RAVIOLI WITH AMARETTI
COOKIES

"For man, autumn is a time of harvest, of gathering together." -
and what better time is there to create a delicious dish like
Ravioli di Zucca e Amaretti?

- IN CUCINA -

Pasta Fresca (Fresh Pasta) – Serves 4:

*Time Saver: Purchase pasta from your local grocery or make your own **pasta fresca** by following our authentic recipe on <http://culinaryquests.com/recipes#Florence>

Filling: 1 small pumpkin (500 grams), 3 amaretti cookies, 2/3 C minced candied fruit (if desired), 2/3 C freshly ground parmesan cheese, Salt and freshly ground pepper, Freshly ground nutmeg

Preheat the oven to 200 degrees Celsius and bake the whole pumpkin for about 50 minutes, or until tender. Let cool. Cut the pumpkin in half and scoop out the flesh, discarding the seeds. With a rolling pin, break the amaretti cookies into small pieces. Mix the pumpkin with the amaretti, parmesan cheese, nutmeg, and salt and pepper to taste. Blend well. If the filling is too watery, add dried, plain breadcrumbs to thicken.

Make the ravioli: Roll the fresh pasta very thinly on a pasta board or similar surface and place teaspoons of the filling in a line about 6 centimeters apart. Do not overfill! Fold half of the pasta without the mixture over the half of the pasta that is holding the filling. With your fingers, press down firmly between each 'mound' of filling, being careful to push the air out of the filling pocket. Use knife or pasta cutter to separate each ravioli. Boil a very large pot of water, add a handful of salt to make the water VERY salty, and then the

ravioli. The ravioli should rise to the surface when they are done, in only a few minutes. When done, remove carefully with slotted spoon. While they boil, prepare the sauce.

Sauce: ½ C butter, A handful of fresh sage leaves, 1 C freshly ground parmesan

Melt the butter and sage in a large frying pan, being careful not to brown the butter. Add a half-ladle of the water from the pasta to the butter as this keeps the butter from browning and elongates the sauce. Let the sauce reduce for a minute or two. Add the cooked ravioli to the frying pan and toss in the butter sauce, being careful not to break them. Serve immediately with a fresh sprinkling of fresh parmesan and ground pepper. A few ravioli with a couple of Tablespoons of sauce is the appropriate serving size.



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Food Fact



Amaretti Cookies

originated from Saronno, Italy, in the early 1700s.

According to legend, a bishop blessed a couple in the town after they served him with their family cookies made from crushed apricot kernels, almonds, egg whites, & sugar. The recipe then became the town's favorite recipes.

Travel Tips

Affordable European Airfare

You CAN find reasonable airfares to Europe. Some key websites will give you the tools you need to make your European travel dreams a reality. Wish



to fly to Rome or London or Paris for only \$200? Get a glimpse

of the possibilities for 2012 by visiting our new blog!

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