

Roast Squash and Ricotta Tortellini with sage butter sauce.

Serves 4

Ingredients:

- 1 small butternut squash, peeled, seeded and cut into 3cm pieces
- 100g ricotta cheese
- Fresh homemade pasta or fresh lasagne sheets
- A small pinch of ground nutmeg
- 1 egg, separated
- 60g butter
- A small handful of fresh flat leaf parsley, finely sliced
- A small handful of fresh sage leaves, finely sliced
- A small handful of winter greens, finely sliced
- A small handful of parmesan, grated
- A splash of extra virgin olive oil
- Freshly ground black pepper and salt to taste
- Lemon zest to top (optional)



ID: 69957
Studio Blue Cobalt Medium
Ridged Bowl
RRP: £35.00
Outlet Price: £24.50

Method:

- 1.Heat the oven to 350°F / 180°C / Gas Mark 4 and prepare a Denby oven tray with a splash of olive oil. Spread the diced squash over the tray and mix around.
- 2.Roast for 30 minutes or until tender and golden. Set aside and leave to cool.
- 3.Mash the squash in a bowl with a fork. Stir in the ricotta, egg yolk, flat leaf parsley, parmesan and nutmeg. Season the mixture with salt and pepper to taste.
- 4.If using freshly made pasta dough, roll out to the required thickness. Alternatively, lay out the fresh lasagne sheets.
- 5.Cut the sheet into rounds using a 3" round, with as little space in between as possible.
- 6.Place a teaspoon of filling in the middle of each round of pasta. Dip your finger in a bowl of water to help seal the edges.
- 7.Fold the dough over to form a half circle, pressing the top down and then the edges, to squeeze out any trapped air.
- 8.Draw the two corners together to form a rounded bonnet-shape. Press firmly to seal and pop to one side and keep covered.
- 9.Repeat the process with the remaining dough.
- 10.Bring a large pan of water to the boil. Cook the tortellini in 3 to 4 batches, for 4 to 5 minutes or until al dente. Use a slotted spoon to transfer to a tray lined with baking paper and cover loosely with foil to keep warm.
- 11.Blanch the winter greens in a pan of hot water for a couple of minutes. Drain and set aside.
- 12.Cook the butter in a frying pan over a low heat for 2 minutes or until fully melted. Add the fresh sage and cook for a further 30 seconds.
- 13.Serve in Denby pasta bowls, add the winter greens and drizzle with sage butter. Sprinkle with parmesan shavings and lemon zest on top. Enjoy.