

BUTTERNUT SQUASH RAVIOLI

FILLING INGREDIENTS

- 2 c. Butternut Squash Roasted, Scooped
- 11 oz. Dancing Goat Creamery Cheese (in season)
- 2 tbsp. Sherry Vinegar
- 1 tsp. Cinnamon
- 1 tsp. Nutmeg
- ¼ c. Michigan Maple Syrup
- Splash White Truffle Oil
- Salt and Pepper to taste

NUT BROWN BUTTER

- 1 tbsp. Butter • 1 tbsp. crushed Hazelnuts or Walnuts (in season) • 1 c. Red Wine

• **FILLING:** Mix all ingredients in a bowl, set aside. • **PASTA:** Scoop by tbsp. into pasta sheet, wrap (use ravioli wrapper, if available) brush with whipped egg wash, lightly dust with cornmeal. Place into pasta basket and boil for 90 seconds. Dry coat with olive oil, set aside. • **BROWN BUTTER:** Reduce wine and butter over medium heat to half cup until it turns brown in the pan, add nuts, continue reduction until popcorn aroma and rich, nutty flavor are achieved. • **RAGÔUT:** Coat bottom of pan with olive oil, sauté all ingredients until al dente; coat with brown butter; reserve enough for drizzle. Add raviolis into pan and cook an additional 3 minutes on medium to absorb flavors. Plate and drizzle with remaining brown butter. Serves 4.

VEGGIE RAGÔUT INGREDIENTS

- 1 c. Brussels Sprouts
- 1 c. Shiitake Mushrooms
- 1 c. Cauliflower
- 1 tbsp. Olive Oil

FRESH RAVIOLI PASTA SHEETS

- Prepared pasta sheets
- 1 Egg (optional)
- 1 tsp. Cornmeal

