



PUMPKIN RAVIOLI
with
SAGE BROWN BUTTER

Trefethen

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INGREDIENTS

- 2 sage sprigs, divided
- ½ cup butter
- 3 Tbsp Trefethen extra virgin olive oil, divided
- 1 ¼ cups canned pumpkin
- ¾ cup Parmigiano-Reggiano, grated
- 2 Tbsp fresh lemon juice
- ½ tsp kosher salt
- 1 package wonton wrappers, about 48
- 1 egg, lightly beaten

TREFETHEN WINE PAIRING

Harmony Chardonnay: *Exquisite aromas of citrus and stone fruit with beautiful minerality. Fruit notes follow on the palate, with integrated flavors of apple blossom, honeysuckle and brioche to round out the profile.*

PROCEDURE

1. Finely chop leaves from 1 sage sprig to equal about 1 Tbsp. Combine chopped sage and butter in a medium-sized skillet over medium heat and cook until butter is lightly browned and fragrant, 4-5 minutes. Remove half of butter-sage mixture from skillet and combine with 2 Tbsp olive oil in a small bowl and set aside.
2. Remove skillet from heat and add pumpkin, grated cheese, lemon juice, and salt to skillet. Stir to combine.
3. Place 8 wonton wrappers on a cutting board and brush outside edges with beaten egg. Place 1 rounded Tbsp of pumpkin filling in center of each wrapper, leaving a 1/2-inch border around the edge. Place a second wrapper on top, pressing the edges together to seal. Press gently on filling to spread evenly. Move ravioli to a tray and cover with plastic wrap. Repeat procedure with remaining wrappers, beaten egg, and pumpkin mixture.
4. Remove leaves from remaining sage sprig. Heat remaining 1 Tbsp olive oil in a small skillet over medium-high heat. Add sage leaves and cook until crispy, 2 -3 seconds. Remove from skillet and set aside.
5. Bring a large pot of salted water to a boil and add half the raviolis to pot, one at a time. Cook until tender, 1-2 minutes. Remove from pot with a slotted spoon to drain excess water.
6. Transfer cooked ravioli directly to plate, repeating procedure with remaining ravioli and dividing evenly amongst 4 plates. Drizzle with reserved brown butter and olive oil mixture. Garnish servings with crispy sage leaves. Enjoy!