

Butternut Squash Ravioli with Brown Butter Sage Sauce

Squash Filling

- 1 Butternut Squash
- 1 Yellow Onion
- ½ head of Garlic
- ½ Cup Brown Sugar
- 1T Oregano
- 1T Basil
- 1/2T White Pepper
- 1t Nutmeg

Noodles

- 1 Cup flour
- 1 Egg
- ¼ cup Water

Sauce

- 3T Butter
- 10-15 Sage Leaves
- Parmesan

Directions

Roast Squash, onions, garlic at 375°F for 1 ½ hours.
Let squash cool and then purée with spices.

In a medium mixing bowl mix flour and egg and water to make a stiff dough.
Rest dough for half an hour and then roll out. Roll out the dough as thin as possible.
You should be able to see light through it if you lift it up.
Cut dough into strips that you can fold into ravioli.
Add squash purée in dollops and fold dough over into ravioli.
Boil water and cook noodles for about 4 minutes. Noodles will float when fully cooked.

When ready to eat noodles, start browning butter on medium high heat. Butter will start to brown after about 2 minutes, keep moving the skillet so that the butter will heat evenly.

Once butter has become the color of caramel, add sage leaves into the butter and crisp.

Once leaves are starting to crisp, add noodles and toss.

Slide onto a plate and top with Parmesan.

Enjoy!