Russell Brown

BUTTERNUT SQUASH AND OLD WINCHESTER AGNOLOTTI WITH SAGE BUTTER

Serves 12 starter portions

Prep time 1 hour 10 min

Cooking time 5 mins, plus roasting squash

INGREDIENTS

Pasta dough

200g ‘00’ pasta flour

1 whole Blackacre farm free range egg plus yolks to make up to 115g

5g olive oil

7g finely ground Maldon salt

1. Sift the flour and salt into the bowl of a food processor.
2. Whisk together the eggs and oil.
3. Start the motor running on the food processor and drizzle in the egg mix.
4. Pulse until a breadcrumb texture is obtained.
5. Tip onto the work surface and knead into a smooth dough.
6. Rub with a little oil and then wrap in cling film.
7. Rest in the fridge for at least 30 min before use.

Butternut squash filling

1 kg butternut squash

2 garlic cloves

1 sprig of sage

50g Westcombe ricotta

40g finely grated Old Winchester

1. Peel, de-seed and dice the squash.
2. Place in a roasting tin and toss with olive oil, Maldon salt and coarse ground black pepper.
3. Roast at 170℃ for 10 mins.
4. Smash the garlic with the flat of a knife and peel, add garlic and sage to the roasting tin, turn the squash.
5. Continue to roast until the edges of the squash are going dark, turning frequently.
6. Cool the squash and blitz in a food processor with the roasted garlic cloves, Old Winchester and ricotta.
7. Season to taste; the flavour needs to be robust to come through the pasta.

8) Put the puree in a piping bag and chill.

Assembling the agnolotti

1. Roll out the pasta dough until you can just see your fingers through it.
2. Pipe squash puree along the long edge, 1.5cm in.
3. Egg wash lightly on the far side of the puree and fold the pasta over to encase the filling as if you were making a sausage roll.
4. Press the joint down well and trim the excess pasta off with a fluted pastry wheel about a thumb’s width beyond the filling.
5. Pinch the pasta tube at 1.5cm intervals to separate the roll into individual pillows. The idea is to squeeze the filling out to leave a clean space to cut through.
6. Cut into individual pieces with the fluted cutter.
7. The parcels virtually self-seal but pinching the ends together gives a thinner join.

To serve

360g butternut squash brunoise

180g unsalted butter

6 tsp freshly chopped sage

Maldon salt

Freshly ground black pepper

Lemon juice

Picked rocket leaves

Old Winchester shavings

1. Sauté 30g butternut squash brunoise per portion.
2. Blanch 7 pieces of agnolotti per portion in boiling salted water, 3 mins approx.
3. Make a sage beurre noisette with 15g butter and ½ tsp of chopped sage per portion.
4. Season with Maldon salt, black pepper and lemon juice.
5. In a sauté pan combine the squash brunoise, agnolotti and sage butter
6. Serve in deep bowls garnished with a few small sprigs of rocket and shavings of Old Winchester.