

Butternut Squash Ravioli

Hard Cider and Sage Cream sauce

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Butternut Squash Ravioli

20 sheets of Wonton Wrapper	1/4 cup olive oil	1/4 teaspoon nutmeg
4 eggs	3/4 cup water	1 teaspoon black pepper
3 butternut squash, roasted, pureed	3/4 cup ricotta cheese	salt to taste
1/4 cup Parmesan cheese	1/4 teaspoon cinnamon	1/2 cup bread crumbs
1/4 teaspoon cinnamon		

Directions:

Mix squash puree, cheeses, cinnamon, nutmeg, pepper and salt. Mix in bread crumbs. Place in pastry bag. Lay out the wonton wrappers and pipe 1 Tbsp. filling into 2 in. of space. Brush the corners with egg wash; carefully lay over to form a triangle. Repeat with remaining wonton sheets. For best hold freeze the ravioli at least 24 hours before on a baking sheet separated. They can then be bagged together once frozen. Add ravioli to boiling salted water. When they float to the top of the water they are ready. Important note: Fresh ravioli can tear if overcooked. It is better to be a little al dente and finish the cooking process in the reducing sauce

Hard Cider Sage Cream Sauce

1 Tblsp	olive oil blend	1tsp	fresh chopped sage
1/3cup	shallots chopped fine	1 tsp	chopped garlic
4 oz	Hard Cider	salt and pepper to taste	
1/4cup	heavy cream		

Heat oil in an 8- to 10-inch heavy skillet over moderately high heat until hot but not smoking. Cook onion, stirring occasionally, until softened and golden brown, 2 to 4 minutes. Add Cider and boil until liquid is evaporated, about 30 seconds.

Add cream and sage and simmer. Add in the cooked ravioli then simmer sauce, uncovered until liquid is reduced to about 3 tablespoons, 1 to 2 minutes. Be careful to not tear the ravioli and salt and pepper to taste. Remove the ravioli first and plate and then spoon the sauce over the ravioli.