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Pumpkin Ravioli with Mostarda di Frutta

Adelina Pulford, Enoteca Vino Bar Chef

This absolute classic of Lombardian cuisine harks back to Medieval cuisine in its exotic sweet, hot and savoury flavours. It is an elegant and intriguing way to kick off a dinner party.

The recipe will make about 100 ravioli parcels, but they can be frozen. They will also keep in the fridge for a couple of days if you would like to make them in advance.

For the pasta:

500g Moretti 00 flour
250g Moretti semola from durum wheat
10 egg yolks
50mL extra virgin olive oil
Tepid water

For the Filling:

500g cooked pumpkin, mashed and strained overnight to be rid of the excess water.
50g amaretti biscuits, crushed
50g grated Parmigiano Reggiano
Freshly grated nutmeg to taste
Salt and pepper

For the Sauce:

Sage leave
Butter

To Serve:

Lazzaris diced Mostarda di Frutta
Shaved Parmigiano Reggiano

1. To make the pasta, blend the two flours well and then introduce the egg yolks and olive oil to the mixture with just enough water to achieve a firm dough. Bring together with your hands and knead until the dough has come together smoothly. Wrap in plastic and place in the refrigerator to cool.
2. Make the filling by blending the ingredients to a paste in a bowl with a wooden spoon.
3. Roll the pasta dough through your pasta machine until you have silky sheets that run through the thinnest setting possible. Lay out on a floured bench and cut into circles about 5cm in diameter and place a teaspoonful of the pumpkin onto the centre of each circle.
4. Paint beaten eggwhite around the edges and fold to make a parcel. If you would prefer to you can make rectangular shapes, or use a ravioli tray.
5. Bring pasta water to boil (plenty of it, generously salted). Drop the pieces of pasta into the boiling water and cook for three minutes. Drain.
6. Make the sauce by melting a generous knob of butter in a pan and throwing in a handful of whole sage leave. Toss the pasta in the pan until coated with the butter and serve, topped with a spoonful of mustard fruits and some shavings of parmesan.