

Pumpkin Ravioli with Parmesan Sage Cream Sauce

Paired with 2019 Docker Hill Vineyard Pinot Noir

Ravioli Topping

- ¼ cup Panko breadcrumbs browned in butter
- 2 slices prosciutto – pan-fried for 10 seconds per side and then chopped
- 6-8 sage leaves – fried in olive oil for 8 seconds or until just crisp and not soggy

Pasta dough, cut into squares, or wonton wrappers

Ravioli Filling

- 1 cup pureed pumpkin
- 1 ½ cups ricotta cheese
- ⅛ cup Parmesan cheese
- ⅛ tsp salt and pepper each
- 1 tsp red pepper flakes
- 1 egg
- ¼ cup toasted bread crumbs

Sauce

- 1 ½ cups heavy cream
- 3 sage leaves – ripped in half
- 4 each white and black peppercorns – whole
- 1 ½ cups grated Parmesan Cheese
- 2 tbsp chopped fresh sage
- ¼ tsp white wine vinegar
- ⅛ tsp kosher salt

Add 2 Tbs butter to a skillet on medium-low heat. When butter is done bubbling, add breadcrumbs. Stir often and when the breadcrumbs are golden brown, remove from heat. Transfer to a plate to cool.

Use the same skillet you used for the breadcrumbs, heat on medium and add 3 thin slices of Prosciutto. Cook for about 5 seconds or so per side. Remove to cutting board and chop into small bits.

In a small saucepan with about ½ inch of oil, heat on medium-high for a few minutes. Pick out some sage leaves you want to crisp (large nice looking ones). Use a tester sage leaf in the oil – it should sizzle right away but not discolor. It will be in the oil for about 5-8 seconds. Remove to paper towels to drain the oil. The sage leaves should be a darker green (not brown) and not limp and greasy. If you take them out and they are greasy limp, put them back in the oil for 2-4 seconds (they should bubble and crisp as soon as they hit the oil as the water in the leaves hasn't completely been removed).

For the ravioli filling, mix all ingredients thoroughly in a bowl. Fill pasta dough squares or wonton wrappers with the mixture and set aside in a single layer.

Start the sauce by putting the cream, ripped sage leaves and peppercorns in a medium saucepan. Bring to a simmer and hold until the cream has reduced by half (about 15-20 minutes), stirring with a rubber spatula to make sure it doesn't stick to the pan. Once reduced, strain the solids and return to the saucepan. Add the parmesan, chopped sage, vinegar and salt. Stir and simmer for 2 minutes. Taste and add more salt if necessary.

Once sauce is done, add the ravioli to a pot of salted water that is gently boiling water until it floats (approximately 2-3 minutes). Remove ravioli with a slotted spoon from the water to serving plates and add sauce and toppings.

Makes 8 servings.