



Fall Ravioli with Sage Butter and thick Pumpkin Soup

Ingredients

12	Wonton dough	1 cup	Heavy cream
1	Butternut squash	1 bunch	Watercress
1	Red onion	1 sprig	Sage
1	Pumpkin	1	Turnip
1/2	Red cabbage	2 oz.	Sour cream
1	Leek	1 oz.	Hazelnut
1	Apple	3 oz.	Swiss cheese
1	White onion	1 oz.	Walnut
1 small	Celery root	1	Egg
1 cup	Chicken or vegetable stock	Butter, olive oil, salt and pepper, caraway seed	
2 oz.	Mushroom (shiitake or portobella)		

Nat's Notes

Place soup in the plate,
top with ravioli in the center.
Add sage sauce and sour cream.
Serve hot with shredded Swiss
cheese on the side.

Preparation – Step 1 (Filling and Soup)

Ravioli Filling

- Cut in a small dice: butternut squash, red cabbage, mushrooms, red onion, turnip and celery root.
- Sauté with olive oil and cook until very tender.
- Roast and chop hazelnuts and walnuts. Add to mix.
- Chop watercress and add to mix.
- Add caraway seed.
- Salt and pepper to taste. Keep cool.

Pumpkin Soup

- Peel the pumpkin; dice the meat into 1-inch cubes.
- Dice leek and white onion.
- Sauté onion and leek with olive oil.
- Add pumpkin. Cover with water and let cook until very tender.
- Add salt and pepper.
- Put everything in the blender with only enough of the stock to make soup thick.
- Add butter and salt and pepper to taste.

Preparation – Step 2 (Make the Sauce)

- Reduce half chicken or vegetable stock with heavy cream.
- Whip in a little butter.
- Add sage stem.
- Salt and pepper to taste. Keep warm.

Preparation – Step 3 (Assembly)

- Brush 6 wonton wrappers with egg wash.
- Place small spoonfuls of the filling on each wrapper then close with the 6 other wonton wrappers on top to make raviolis.
- In boiling water, cook the raviolis. Keep warm.
- Julienne sage leaf.
- Pass sauce through a strainer and add sage leaves.

Delicious Results!



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