



Cheesy Pumpkin Ravioli

Jacob · 30/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

6

Description

This recipe was inspired by a delicious ravioli I had at a restaurant Cactus Clubs butternut squash ravioli I converted it into a pumpkin sauce and incorporated some of the same ingredients found in pumpkin pie Its easy to make and takes only 20 minutes from start to finish Perfect autumn comfort food

Ingredients

— - 1 (30 ounce) package cheese ravioli - ½ cup mascarpone cheese - 2 tablespoons butter - 1 pinch ground black pepper - 1 ½ cups skim milk - 1 cup pumpkin puree - ½ cup grated Pecorino Romano cheese - 1 tablespoon brown sugar - 2 teaspoons ground cinnamon - 2 teaspoons salt - 1 teaspoon nutmeg - salt and ground black pepper to taste - ? cup pine nuts

Instructions

1. Fill a large pot with lightly salted water and bring to a rolling boil. Stir in ravioli and return to a boil. Cook uncovered
2. stirring occasionally
3. until ravioli float to the top and filling is hot
4. 6 to 8 minutes. Drain. Melt mascarpone cheese
5. butter
6. and a pinch black pepper in a saucepan over medium heat. Stir milk
7. pumpkin
8. Pecorino Romano cheese
9. brown sugar
10. cinnamon
11. 2 teaspoons salt
12. and nutmeg into mascarpone cheese mixture. Bring to a boil
13. reduce heat to low
14. and simmer until sauce thickens
15. 5 to 10 minutes. Add cooked ravioli into sauce and toss to coat. Season with salt and pepper to taste. Top each serving with pine nuts. Cook's Note: Add more milk if sauce is too thick.