



new world italian

OREGONZOLA RAVIOLI FILLING

Courtesy of Pasta Piatti

1 ea. Butternut, Acorn, Pumpkin Squash, should be young and sweet
2 oz. Onion, sweet and tender
1 ea. Garlic Head, silver tip variety over sweet
Nutmeg, ground or grated, to taste
Kosher Salt, to taste
White Pepper, to taste
1 oz. Parmesean, grated
2 oz. "Oregonzola" (Rogue Creamery Cheese)
2 ea. Egg Yolks

Split squash into 2 equal halves and remove the seeds.
Place face down in baking pan with 1 inch of water with the whole head of roasted garlic. Bake uncovered in a 325 degree oven until the squash is fork tender and the gar browned slightly and begins to smell sweet. When the squash and garlic have cooled, remove them from their shells and plad mill or processor with the onion and blend until a smooth paste has been formed.

In a separate pan, saute the onion in butter until it turns golden brown and sweet. In a mixing bowl, place squash mixture and add salt, pepper, and nutmeg. Fold in the sauteed onion, grated parmesean, "Oregonzola" and the two egg yolks

Refrigerate for one hour.