



# BUTTERNUT SQUASH RAVIOLI

YIELDS: SERVES TWO

When you are looking for inspiration to use up those squash you have stored away or sitting in your pantry this is the perfect fall/winter weather dish! Using Anita's Organic Pizza Pasta flour, this beautiful turmeric ravioli pasta is full of flavour with a creamy roasted squash and garlic filling tossed in a simple butter and herb sauce.



## *Ingredients*

### THE DOUGH

- 2 cups Anita's Organic Pizza Pasta Flour
- 1/2 tsp turmeric powder
- 1 tsp salt
- 2 tbsp olive oil
- 3/4 cup cold water

### FILLING

- 2 cups roasted butternut squash scooped out of skin and mashed
- 1/2 cup soft or spreadable cheese (we used the Spread-Em chive and garlic cashew vegan spread)
- 2 garlic cloves finely chopped
- 2 tbsp olive oil
- 1 tbsp lemon juice
- Pinch of chilli flakes
- Salt & pepper

### HERB BUTTER FOR SERVING

- 1 cup butter (we used a vegan butter)
- 4 tbsp chopped herbs, we used thyme, sage, and rosemary

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## Instructions

### DOUGH

1. Place 2 cups pizza pasta flour in a large bowl along with the salt and turmeric powder. Gently pour in the olive oil and cold water. Slowly mixing with a wooden spoon or your hands until a ball begins to form.
2. Dump the dough onto a well floured surface and knead for about 5 minutes, until it feels smooth adding flour as you go if needed to stop the dough from sticking to your hands. The final dough will be easy to handle and slightly sticky.
3. Separate the dough into 2 portions making 1 slightly larger than the other and wrap separately. We prefer to use beeswax wrap for a low waste alternative rather than plastic wrap. Let the dough chill in the fridge for at least 30 minutes before rolling out.

### FOR THE FILLING

1. In a large bowl add together the mashed butternut squash, soft vegan cheese, olive oil, garlic, lemon juice, salt, pepper, and chilli flakes. Stir together until smooth adjusting the salt and pepper to taste.

### TO ASSEMBLE RAVIOLI

1. Remove the ravioli dough from the fridge. Generously flour your surface and begin rolling out the smaller piece of dough. You may need to add a little extra flour as you roll to prevent sticking. It will be slightly stretchy and take some work to get it thin enough. As you roll try your best to keep the dough in a long slightly rectangular shape. Roll until the dough is very thin and almost see through.
2. Begin to scoop the filling onto the dough in a grid like pattern of rows. If you allow the filling to firm up in the fridge before assembling the ravioli, it will be much easier to work with, otherwise the filling will be more runny making it difficult to seal the ravioli. You will want each scoop to be about 1 tbsp of filling.
3. Begin to roll out the second piece of dough following the same steps as above keeping the shape as similar as you can. Remember to be generous with the flour to stop any sticking.
4. Very gently lift the larger piece of dough and drape over the piece with the filling on it. Let the dough gently fall over the filling and find its way into the spaces between the rows.
5. Begin to press the dough down around the filling being very careful to remove any air bubbles.
6. Cut the ravioli either using a knife or a crimped cutting tool slicing straight down the rows. If you have chosen to use the crimper tool continue until all ravioli is cut out into square. If you used a knife crimp the edges of each ravioli with a fork. Avoid leaving too much of a "skirt" of dough around the filling as the dough will expand when it's cooked, and you may end up with an insufficient dough-to-filling ratio (unless of course you prefer a doughier pasta). We left about 1/6th of an inch and found it was just the right balance of pasta while still allowing the flavour of the filling to shine. Set the prepared ravioli on a floured surface or piece of parchment. Bring a large pot of water to a boil with a generous pinch of salt. Once the water is boiling gently add the ravioli in batches for 1 minute or until they float to the top surface of the water and remove with a slotted spoon. Place on parchment paper as you prepare the butter sauce.
7. In a large pan heat up 1 cup of vegan butter over medium heat gently stirring for 2-3 minutes until the butter begins to bubble and lightly brown. Add in the chopped herbs and stir for a minute until fragrant.
8. Add in the cooked ravioli and stir.
9. Place in a bowl, top with grated parmesan, or nutritional yeast as a vegan alternative and enjoy!

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