



## MAKE IT

# PUMPKIN AND GOAT CURD RAVIOLI

These easy-to-make ravioli are fast, delicious and the ideal date-night-in dish, from RACV City Club's Jason Camillo. [racv.com.au/cityclub](http://racv.com.au/cityclub)



## Ingredients

1 kilogram pumpkin  
7 grams salt  
3 grams pepper  
30 millilitres olive oil  
1 sprig thyme  
1 clove garlic  
100 grams goat curd  
1 egg white  
Salt  
250 grams fresh pasta. Shop-bought pasta sheets will be too thick, unless you can pass them through a pasta machine until 2 to 3 millimetres thick.

## Method

Preheat oven to 150°C.

Dice pumpkin into 5-centimetre cubes then toss with oil, thyme and whole garlic.

Place on an oiled baking tray and bake for 20 to 25 minutes, or until soft.

Remove thyme and garlic and puree pumpkin in food processor until smooth.

On a lightly floured bench, lay the pasta out.

Place a spoonful of pumpkin puree onto the pasta sheet, leaving a space of about 10 centimetres between each.

Only place pumpkin to halfway down the pasta sheet as you need the other half to roll back over the top to form the ravioli.

On top of each spoonful of pumpkin add a small teaspoon of goat curd.

Brush the pasta dough with the egg white (this will help seal the ravioli).

Carefully fold the remaining half of the pasta sheet over the pumpkin half.

Using your fingers, gently press around each mound of pumpkin ravioli to remove any air pockets (if both hands start at 12 o'clock, your right hand goes clockwise and left hand anti-clockwise).

With an 8 to 10-centimetre pastry cutter, cut out each ravioli. Press the edges together to ensure that each is sealed properly.

Bring a large pot of salted water to the boil.

Add the ravioli and boil for three minutes.

Remove, drain and serve with fresh basil leaves, a splash of extra-virgin olive oil and some cracked pepper.

Serves 4.