

Pumpkin Ravioli filling

Fresh from the garden: pumpkin, onion, garlic, thyme

Ingredients

600g Pumpkin, peeled and diced
1 brown onion, diced
2 cloves garlic, crushed
1 tbs olive oil
50g butter, chopped
1 tbs fresh thyme, finely chopped
100ml water
¼ tsp nutmeg

Equipment

Metric measuring spoons
Chopping board
Cooks knife
Frying pan
bowl

Method:

1. Prepare ingredients as per ingredient list.
2. Sauté onion in oil and half the butter in the pan over medium heat until onion is tender and starting to caramelise (about 10 minutes).
3. Add garlic and stir for 1 minute.
4. Remove mixture from pan and set aside.
5. Add remaining butter and pumpkin to pan and cook uncovered until tender (about 8-10 minutes).
6. Add water and simmer until water has evaporated and pumpkin is soft. Add a little more water and cook longer if pumpkin is not soft enough. It should be easily mashed.
7. Return onion and garlic to the pan, and add nutmeg and thyme. Stir to combine and set aside to cool until ready to be added to ravioli.
8. Spoon ½ -1 tsp of mixture into each ravioli.



