

Pumpkin Ravioli

Pasta dough:

250 g flour
3 eggs
some water

Mix all the ingredients, knead and work into a smooth dough.
Let it rest for about ½ hour.

Filling:

1 pumpkin
olive oil
Salt, cayenne pepper

Halve the pumpkin, remove the seeds and cut into equal pieces.
Then marinate the pieces with salt, pepper and olive oil and let them simmer until soft in a casserole dish at 160 degrees for about 40 minutes.
The pumpkin is then pureed.
Let the mixture cool slightly and season with any spices you like.

Roll out the pasta dough thinly and apply the pumpkin mixture to the dough using a piping bag.
Cover everything with a second layer of pasta dough and cut out a star shape.

Finally, simmer the ravioli in rolling salted water until they float to the surface.

Lemon butter:

100g butter
1 organic lemon

Melt the butter and add the lemon zest.
Toss the ravioli briefly in the lemon butter and then serve.