



COOKING CLASSES
AT SUR LA TABLE

BUTTERNUT SQUASH RAVIOLI

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Produce

- 1, 2 pound butternut squash
- 2 medium garlic cloves
- 4 cups packed arugula
- 1 bunch flat-leaf parsley
- 1 lemon

Dairy

- 4 large eggs
- 2/3 cup freshly grated Parmigiano-Reggiano
- 2/3 cup freshly grated Pecorino-Romano

Pantry Items

- All-purpose flour
- Fine kosher or sea salt
- Extra-virgin olive oil
- Semolina flour
- Freshly ground pepper
- 2/3 cup walnuts
- Sherry vinegar

Equipment Needed

Cutlery

- Chef's knife
- Cutting board

Hand Tools/Gadgets

- Measuring cups and spoons
- Mixing bowls (various sizes)
- Digital scale (optional)
- Bench scraper
- Whisk
- Fork
- Pizza cutter (optional)
- Fluted cutter (optional)
- Ravioli cutter (optional)
- Pastry brush
- Microplane or citrus zester
- Citrus juicer or reamer
- Silicone spatula
- Slotted spoon or spider
- Vegetable peeler
- Large spoon
- Cheese grater
- Potato masher
- Ruler (optional)

Appliances

- Pasta maker or stand mixer with pasta attachment
- Food processor

Cookware

- Stockpot

Bakeware

- Large baking sheet

Other

- Plastic wrap
- Kitchen towels
- Parchment paper or silicone baking mat

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

All Recipes

1. Clear a large work area for pasta making.
2. Have your pasta maker or stand mixer with a pasta attachment ready to use.
3. Sprinkle one baking sheet with semolina flour.
4. 30 minutes prior to class, toast and cool 2/3 cup walnuts.
5. Preheat oven to 425°F.
6. Wash and dry produce.

HOMEMADE PASTA DOUGH

Yield: 4 servings

Fresh pasta dough is so easy to make, you'll wonder why you never did it before. In class, you will prepare two full batches of dough.

2 1/2 cups (12 1/2 ounces) all-purpose flour, plus more for dusting

1 teaspoon fine kosher salt

4 large eggs

1 tablespoon extra-virgin olive oil

Semolina flour, for dusting pasta and surfaces

1. ***To prepare dough:*** To a large mixing bowl, add flour and salt and whisk to combine. Make a "well" in center of flour mixture and add eggs and oil. Using a fork, blend eggs into flour mixture, stirring flour in from sides of well and working outwards. When pasta dough is thoroughly mixed, turn it out on a lightly floured work surface. Knead dough until it is smooth and flexible but not sticky, adding small amounts of flour as needed; about 5 minutes. Shape dough into a ball and flatten it into a disk. Cover with plastic wrap and allow to rest for at least 20 minutes or for up to an hour at room temperature.

BUTTERNUT SQUASH RAVIOLI WITH ARUGULA WALNUT PESTO

Yield: 4 servings

The sweetness of the squash filling complements the herbaceous pesto sauce. You can substitute pumpkin for the squash if you prefer. You can also make a double batch of ravioli and freeze them in an airtight container for up to 1 month.

Filling:

1, 2 pound butternut squash, peeled, seeded and cut into 2" dice
2 tablespoons extra-virgin olive oil
2/3 cup grated Parmigiano-Reggiano, divided

1 recipe Fresh Pasta Dough

Semolina flour, for dusting work surfaces and pasta

Arugula pesto:

2 medium garlic cloves
2/3 cup walnuts, toasted and chopped
4 cups packed arugula, wash and dried, stems removed
1/2 cup packed flat-leaf parsley, stems removed
1/2 cup extra-virgin olive oil
2/3 cup freshly grated Pecorino Romano cheese
2 tablespoons sherry vinegar
1 lemon, zested and juiced
Kosher salt and freshly ground black pepper

Preheat an oven to 425°F and position a rack in middle of oven. Line a rimmed baking sheet with a silicone baking mat or parchment paper.

1. To prepare butternut squash filling: To a large bowl, add squash and toss with oil. Spread squash into an even layer on prepared baking sheet. Transfer baking sheet to oven and roast until tender, 25 to 30 minutes. Transfer squash to a large bowl and, using a potato masher, mash squash until smooth. Stir in 1/3 cup Parmigiano-Reggiano and taste; adjust seasoning with salt and pepper.

2. To roll and cut dough: Secure a pasta machine to edge of a long countertop. Using a bench scraper, cut dough into 4 pieces. Keep extra dough covered in plastic wrap while working with one piece. With a rolling pin or your hand, roll or flatten piece of dough into a rough rectangle that will fit inside widest setting of pasta machine. Roll dough through machine, catching it with one hand as you roll with other. Take dough and trifold it like a letter. Turn dough so one open end faces machine and roll it through on widest setting again. Fold, turn and roll once more on widest setting.

3. Continue rolling pasta through machine without folding, adjusting rollers to a smaller setting each time. Roll out each sheet to thinnest setting. If pasta sheet becomes too large to handle, use a bench scraper to cut it into more manageable lengths and continue rolling. Set sheets on a floured work surface. Cover sheets with a clean kitchen towel while rolling remaining dough.

4. **To fill and shape ravioli:** Lay one rolled-out pasta sheet on a lightly floured work surface. Measure 2" in from one end of pasta sheet and 2" down from top edge and spoon or pipe 2 teaspoons of filling on that spot. Continue to drop 2 teaspoons of filling, spaced 2" apart, until you come to end of pasta sheet. Using a small pastry brush, lightly brush pasta dough around and between filling mounds with water. Lay a second sheet of pasta on top and press down around filling to press out any air. Using a fluted pasta cutter or knife, trim border of dough and cut between mounds to create ravioli. Transfer shaped ravioli to a floured baking sheet and cover with a clean kitchen towel. Repeat with remaining pasta sheets and filling.

5. **To prepare arugula pesto:** To the bowl of a food processor, add garlic, walnuts, arugula and parsley; pulse to finely chop. With the motor running, add olive oil in a stream until mixture is smooth and oil is fully incorporated. Transfer mixture to a large bowl and add remaining Pecorino Romano, vinegar, lemon zest and juice. Using a silicone spatula, fold all ingredients to combine. Taste and adjust seasoning with salt and pepper.

6. **To cook ravioli:** Heat a large pot of water over high heat until boiling. Generously season water with salt. Add ravioli and stir gently to prevent pasta from sticking together. Boil until ravioli rises to top of water, filling is hot and pasta is cooked through, about 3 to 4 minutes. Using a slotted spoon or spider, remove ravioli from water and transfer to large bowl with pesto. Gently stir or toss until ravioli is coated, adding a little pasta water to thin sauce if needed. Taste and adjust seasoning with salt and pepper.

7. **To serve:** Serve ravioli immediately garnished with remaining 1/3 cup Parmigiano-Reggiano.

Recipe variations:

- **To freeze ravioli:** Spread uncooked ravioli onto a baking sheet and transfer to freezer. Once frozen, transfer hard ravioli to a plastic freezer bag. The ravioli can be frozen for up to 2 months. The ravioli does not need to be thawed before cooking. When ready to prepare, follow the "to cook ravioli" instructions above. Frozen ravioli will take an extra 1-2 minutes to fully cook.
- Fill ravioli with mixture of chopped herbs, grated cheese and drained whole milk ricotta.