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## RECIPE OF THE WEEK

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# Sara's Pumpkin Cappellacci

Sara makes a pretty mean pumpkin cappellacci which are little pockets of pasta filled with delicious sweet and savoury pumpkin paste. Served with a spoon of fresh sage butter

*500g pumpkin, peeled, seeded and chopped*  
*2 tbs olive oil*  
*200g Grana Padano DOP or Parmigiano Reggiano cheese, freshly grated, plus extra to serve,*  
*2 eggs, lightly beaten,*  
*8-120g bread crumbs*  
*50g butter*  
*8 fresh sage leaves*  
*Trapani sea salt and pepper*

Preheat the oven to 180°C/350°F/gas mark 4. Prepare the pasta by sifting the flour and a pinch of salt into a mound on a board. make a well in the centre and add the eggs. Use your fingers to gradually mix in the flour and then knead for 10 minutes. Add flour or water if the mixture feels too firm or soft. Form a ball and leave to rest.

Meanwhile put the pumpkin in a roasting tin, drizzle with the oil, cover with foil and bake for about 1 hour.

Pass the pumpkin through a food mill or zap with a hand blender in a bowl, add the Grana or Parmesan and eggs and season with salt and pepper.

Stir in enough bread crumbs to make a fairly firm mixture. Roll out the pasta dough into a sheet and stamp out 7.5cm rounds with a pastry cutter.

Spoon a little of the pumpkin filling onto the centre of each round, fold in half and crimp the edges. Cook the tortelli in a large pan of salted, boiling

water for 10 minutes. Meanwhile, melt the butter in a frying pan, add the sage and cook for a few minutes.

Drain the tortelli, place in a warm serving dish and sprinkle with the sage butter and extra Grana Padano. Serves 4.

To download this recipe go to [www.squisito-deli.co.uk](http://www.squisito-deli.co.uk)



cappellacci delight children and adults alike whilst the chef gets a great sense of achievement from making a meal that you just cannot buy.

*For the pasta;*

*200g plain flour, preferably Italian type 00, plus extra for dusting*  
*2 eggs, lightly beaten*  
*Trapani sea salt*

*For the filling;*