

THE CHEF



Why would I serve this dish this weekend? Because it's October. Pumpkin is now. I first had pumpkin lune—little raviolis shaped like moons—when I was growing up in Washington State. My mom made it on special occasions, and Columbus Day was definitely a special occasion in our Italian household. Pumpkin lune with butter and sage was an absolute favorite. I loved the grated amaretti cookie over the top.

These days, I serve it at home and at Babbo. It's hard to say who likes it best: My kids go nuts for it, and the customers are equally ecstatic. Why? It's warm food when the air gets chilly. And, of course, everybody loves cookies.

Maybe down the road this dinner will bring back memories for my kids as it does for me today. I taste this dish and it reminds me of childhood. Pumpkin pie. Family. October.

Mario Batali co-owns seven New York restaurants, including Babbo and, new next month, Bistro du Vent. He'll also compete in Iron Chef America, airing on the Food Network in January. The pumpkin lune is from The Babbo Cookbook, which also includes recipes for pasta dough and amaretti cookies.

Mario Batali's Pumpkin-Filled Ravioli With Butter and Sage



🕒 | PREPARATION TIME: 20 MINUTES | COOKING TIME: 45 MINUTES | SERVES: 4

INGREDIENTS

1 small pumpkin, or butternut or acorn squash (about 1 pound)
2 tablespoons extra-virgin olive oil
½ cup grated Parmigiano-Reggiano, plus more for serving
½ teaspoon freshly grated nutmeg
2 tablespoons balsamic vinegar
Kosher salt and freshly ground black pepper, to taste
½ pound pasta dough
8 tablespoons (1 stick) unsalted butter
8 fresh sage leaves
1 large amaretti cookie

- 1 Heat the oven to 350°F.
- 2 Cut pumpkin or squash in half, remove seeds, drizzle with olive oil, and place on a baking sheet. Roast for 25 to 35 minutes, or until very soft. Remove from oven, let cool, then scoop out flesh from skin.
- 3 In a large bowl, combine cooled pumpkin or squash, cheese, nutmeg, balsamic vinegar, and salt and pepper. Stir well to combine.
- 4 Roll out pasta dough to the thinnest setting on a pasta machine. Using a biscuit cutter or water glass, cut out 2-inch circles. Pipe or carefully spoon a rounded tablespoon of filling onto the center of half of the rounds, then cover each with a second pasta round. Press edges together firmly to seal.
- 5 Bring 6 quarts of water to a boil; add 2 tablespoons salt. Drop lune in boiling water, and cook for 2 minutes. While pasta cooks, melt butter in a 12- to 14-inch sauté pan until it foams and subsides. Add 2 to 4 tablespoons of pasta-cooking water to butter, and whisk to emulsify. Drain pasta; add to butter. Add sage leaves, and toss gently for 1 minute over medium heat to coat pasta with sauce.
- 6 Divide lune among four warmed plates, grate the Parmigiano-Reggiano and amaretti over each, and serve immediately.