



Pumpkin-filled Pasta

READY IN



45 min.

SERVINGS



12

CALORIES



223 kcal

SIDE DISH

ANTIPASTI

STARTER

SNACK

Ingredients

- ☐ 2 tablespoons amaretti cookies crushed finely
- ☐ 1 tablespoon brandy
- ☐ 1 tablespoon breadcrumbs dried fine
- ☐ 0.3 lb butter
- ☐ 1 cup pumpkin puree canned (half of a 15-oz. can)
- ☐ 2 large egg yolk
- ☐ 3 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.1 teaspoon grating nutmeg

- ☐ 2 tablespoons fruit finely chopped (see notes; optional)
- ☐ 0.3 cup parmesan cheese
- ☐ 0.5 cup parmesan cheese
- ☐ 0.3 cup sage dried fresh packed rinsed
- ☐ 0.3 teaspoon salt
- ☐ 12 servings salt and pepper

Equipment

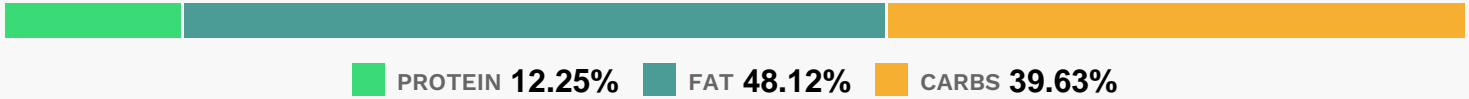
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ plastic wrap
- ☐ baking pan
- ☐ aluminum foil
- ☐ slotted spoon
- ☐ pasta machine

Directions

- ☐ To make filling: In a bowl, mix pumpkin, Cremona fruit in mustard syrup, parmesan cheese, crushed amaretti cookies, bread crumbs, nutmeg, salt, and brandy.
- ☐ To make pasta: In a food processor, whirl 2 cups flour and salt to blend; add eggs and egg yolks, and whirl until dough holds together (or in a bowl, mix ingredients with a fork). Scrape pasta dough onto a lightly floured board and roll to coat with flour. Knead until dough feels smooth, adding flour as required to prevent sticking, about 1 minute if mixed in a food processor, 15 minutes if stirred. Cover dough with plastic wrap and let rest 10 to 15 minutes.
- ☐ Divide dough in half and shape each portion into a smooth ball.
- ☐ Roll each ball through a pasta machine to 1/16 inch thick, or roll on a floured board. With a floured 2 3/4-inch round cutter, cut out 48 to 50 pasta rounds. Reroll dough as needed; discard excess.

- ☐
- Spoon an equal portion of filling onto center of each pasta round (about 1 teaspoon). Moisten pasta rims with water, fold over to enclose filling, and press edges with fork tines to seal. Arrange filled pasta on a floured surface (or 10- by 15-in. baking pans, if making ahead); let dry 10 minutes, turn over, and dry 20 minutes longer (or cover airtight and chill).
- ☐
- Bring 4 quarts water to a boil in a 7- to 8-quart pan over high heat; add half the pasta and cook, stirring occasionally, until tender to bite, 8 to 10 minutes. As they are cooked, transfer with a slotted spoon to a rimmed ovenproof platter; cover with foil and keep warm on an electric warming tray or in a 250 oven. Repeat to cook remaining pasta.
- ☐
- To make sauce: In an 8- to 10-inch nonstick frying pan over high heat, melt butter.
- ☐
- Add sage leaves and stir often until darker green, about 30 seconds. Immediately, pour over the filled pasta, sprinkle with 1/2 cup parmesan cheese, and add salt and pepper to taste.

Nutrition Facts



Properties

Glycemic Index:13.33, Glycemic Load:11.51, Inflammation Score:-9, Nutrition Score:12.172173805859%

Nutrients (% of daily need)

Calories: 222.6kcal (11.13%), Fat: 11.76g (18.09%), Saturated Fat: 3.31g (20.7%), Carbohydrates: 21.79g (7.26%), Net Carbohydrates: 20.44g (7.43%), Sugar: 2.94g (3.27%), Cholesterol: 82.54mg (27.51%), Sodium: 474.43mg (20.63%), Alcohol: 0.42g (100%), Alcohol %: 0.65% (100%), Protein: 6.73g (13.47%), Vitamin A: 3685.35IU (73.71%), Copper: 1.16mg (58.17%), Selenium: 14.97µg (21.38%), Folate: 52.01µg (13%), Vitamin B1: 0.19mg (12.71%), Vitamin B2: 0.22mg (12.68%), Manganese: 0.23mg (11.43%), Phosphorus: 109.14mg (10.91%), Iron: 1.7mg (9.43%), Calcium: 81.37mg (8.14%), Vitamin B3: 1.39mg (6.94%), Fiber: 1.35g (5.39%), Vitamin E: 0.76mg (5.06%), Vitamin B5: 0.48mg (4.83%), Zinc: 0.7mg (4.67%), Vitamin B12: 0.26µg (4.39%), Magnesium: 14.53mg (3.63%), Vitamin K: 3.66µg (3.49%), Potassium: 105.67mg (3.02%), Vitamin B6: 0.06mg (2.96%), Vitamin D: 0.43µg (2.89%), Vitamin C: 0.93mg (1.13%)