



# Cheese Pumpkin Ravioli with Spicy Pumpkin Soup

The meal prepared by the Garret House which won the Inaugural Inter House Culinary Competition of Trinity College Kandy.

**SERVINGS: 3**

**PREPPING TIME: 20 MIN**

**COOKING TIME: 90 MIN**

## INGREDIENTS

### **For the Pasta dough:**

1 cup all purpose flour  
2 large egg yolks  
2 tbsp olive oil  
1/2 tsp salt

### **For the ravioli filling:**

1/2 cup pumpkin squash  
1/4 cup cheddar cheese  
1/2 tsp pepper  
1/4 tsp chili flakes  
1/4 tsp paprika  
1 tsp salt  
2 egg whites

### **For the pumpkin soup:**

2 tbsp butter  
1 small onion  
1 garlic clove  
1/2 tsp cinnamon  
1/4 tsp nutmeg  
1 1/2 cups pumpkin puree  
1 1/2 cups milk

### **For garnishing:**

Parsley  
Basil

### **For the White sauce:**

4 tbsp flour  
3 tbsp butter  
2 cups milk  
1 tsp salt  
1/2 tsp pepper

## METHOD

**To make the Pasta dough,** Combine all the ingredients, thoroughly knead the dough, and then chill for 20 minutes before rolling out the ravioli as thinly as you can.

**To make the pumpkin filling,** Combine all the ingredients except the pumpkin puree, then gradually stir in the pumpkin puree until the mixture has the desired flavor and consistency.

**To make the Ravioli,** The pasta dough should be thinly rolled out before the desired amount of filling is added. Then fold, cut into pieces, and seal firmly with a fork. Finally, boil until done in a pot with salt and olive oil.

**To make the pumpkin soup,** first saute some onions and garlic in a pot with a little bit of butter and then add pumpkin puree and a few pieces of cubed and boiled pumpkins. Season to taste. Add milk little by little for taste and texture then finally blend all the ingredients

**To make the White sauce,** On low heat, soften the butter. Add the flour once it has melted to create a roux. On medium heat, add the milk and let it thicken.

**To Assemble,** Add three tablespoons of white sauce and one and a half ladles of soup to a serving dish. Add two ravioli on top and top with parsley and basil.

**Top tips,** Use freshly ground nutmeg for a better taste and use the remaining egg white to seal the ravioli.