

LA CUCINA AT THE MARKET

— Cultivate Your Passion for Cooking —

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RAVIOLI DI PATATE DOLCE CON BURRO E SALVIA

Ingredients

filling

8 medium sweet potatoes
2 tablespoons mascarpone cheese (optional)
1 flat tablespoon brown sugar
¼ teaspoon each ginger, cinnamon, nutmeg

sage butter sauce

2 sticks salted butter
3 stems of sage (leaves only)
*grated Pecorino Romano for sprinkling

Process

Bake potatoes until easily pierced with a fork. Peel and remove any blemishes. Place in a large bowl and mash (using a ricer works well). Add mascarpone, spices and brown sugar. Fold all the ingredients together until smooth and set aside.

*Prepare pasta dough and fill ravioli.

*While pasta cooks prepare browned butter sauce.

Sauce

Melt butter in large saucepan over medium-high heat. Continue cooking, scraping down sides of the pan, until butter begins to brown. Turn off heat and add chopped sage (mixture will bubble up).

Transfer ravioli from pot (using a spider or a large slotted spoon) directly into the browned butter; simmer for an additional 2 minutes; making sure ravioli are well coated. Transfer to a large bowl. Garnish with remaining fresh sage and sprinkle with Pecorino Romano.

Buon appetito!