

# Pumpkin Cappellacci

Bialik College Kitchen Garden Program



## Ingredients:

- 2kg pumpkin
- olive oil for brushing
- salt/pepper
- 160g parmesan, finely grated
- 2 tablespoons plain flour
- pinch finely grated nutmeg
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- 2 eggs, whisked to use for an egg wash

## Equipment:

- baking tray
- pastry brush
- knife
- chopping board
- metric measuring spoons/cups
- scales
- sieve
- masher
- wooden spoon
- large saucepan
- slotted spoon

## Method:

1. Preheat oven to 200C.
2. Half pumpkin lengthways and brush with olive oil and season with salt/pepper.
3. Roast until pumpkin is tender (1 -1/4 hours). Cool slightly and spoon out pumpkin, leaving the skin to throw away.
4. Place pumpkin into a sieve and place over a bowl and leave for an hour to drain.
5. Place pumpkin, parmesan, flour and nutmeg into a bowl and mash until well combined. Season to taste.
6. Whisk 2 eggs in a small bowl to make egg wash. Set aside.
7. Bring a large saucepan of salted water to the boil.

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8. Cut pasta into 8cm squares and work with one square at a time. Place a tablespoon of pumpkin mixture in the centre and brush edges lightly with eggwash.
9. Fold square in half to make a triangle and seal well. Brush base points of triangle with eggwash, then fold in so they meet and press together to seal well.
10. Place on a lightly floured tray in a single layer and repeat until all the pasta and pumpkin mixture is used up.
11. Cook pasta in batches in the boiling water for about 3-5 minutes or until they float to the surface. Remove with a slotted spoon. And serve with a sage brown butter sauce.