

Pumpkin Ravioli with Parmigiana Cream Sauce,  
Lemon Zest and Fried Sage Leaves  
Inspired by [Undici Restaurant](#), Rumson, NJ  
Adapted by Donna Walsifer

Servings: 2  
Time: 30 minutes

One box 12 count pumpkin Ravioli from [Pastosa Ravioli](#)  
1 tablespoon fresh lemon zest  
1 bunch fresh sage leaves

[Parmigiano Reggiano Cream](#)  
From the [www.lacucina.com](#)  
By Editorial Staff, December 2, 2020

Time: 15 minutes  
Level: Easy

### LIST OF INGREDIENTS

5 OZ. of milk  
5 OZ. of fresh cream  
5 OZ. of Parmigiano Reggiano DOP, aged 30 months\*  
Salt  
Nutmeg

### METHOD

1. To make Parmigiano Reggiano cream, first heat the milk and cream in a saucepan. Add the grated parmigiana 1 tablespoon at a time, continuing to stir with a whisk. Continue stirring over a low flame until all the cheese is used.
2. In the end, the consistency should be similar to a custard. Complete with a pinch of salt and nutmeg.
3. An alternative: If you want to use the cream to season tortellini, which are cooked in broth, just replace the milk with the same amount of broth. It should be enough for 4-6 people.

### Fried Sage Leaves

1 bunch of fresh sage  
¼ cup olive oil  
1 tablespoon butter

Pinch leaves off of branches. Heat oil in a small skillet over medium high heat until hot. Add pat of butter.

Fry sages leaves 2-3 seconds until crisp. Carefully pick up with fork or tongs and transfer to paper towel.

Prepare Parmigiana Reggiano Cream sauce first, keep warm. Fry sage leaves; set aside. Zest lemon and set aside in small dish.

Cook ravioli per box instructions. Add some parmigiano cream sauce to pasta bowl. Place four ravioli in bowl and pour additional sauce on top. Sprinkle lemon zest on top along and scatter a few fried sage leaves. Sit down and ooh and ahh over this fabulous pasta dish!