

Sweet & Savoury Tortelli with Pumpkin and Amaretti

Tortelli Mantovani with Pumpkin

From Pasta Grannie/Laura

Filling

300 grams pumpkin

100 grams amaretti biscuits

80 grams mustard (candy apple in a mustard syrup)

25 grams grana Padano cheese

25 grams Breadcrumbs

Nutmeg, a few scrapings

Lemon zest – from ½ a lemon

Make early in the day as it needs to rest for ½ a day.

Pasta Dough

350 grams 00 flour

3 eggs, whisked

A few drops of water to bring dough together

For the dressing:

60 grams unsalted butter

A few sage leaves

Grana Padano Cheese

Knead for 5 minutes. Let dough rest for an hour.

1 teaspoon of filling on dough strip, 3cm between dollops. Fold over dough, and using pastry cutter, cut into squares.

Butter and sage sauce. Cook pasta for minimum of 5 minutes; taste to see if al dente.