SORRENTINOS STUFFED WITH ROASTED PUMPKIN AND BLUE CHEESE SAUCE

RESERVA MERLOT

4 servings | 2 hours | difficulty: medium / high

INGREDIENTS

- 1 kg sweet potato squash (35 oz)
- ½ cup walnuts
- ½ cup ricotta (100 g / 3.5 oz)
- ½ cup blue cheese (100 g / 3.5 oz)
- ½ cup soft melting-type buttery cheese (100 g / 3.5 oz)
- ½ kg flour (17.8 oz)
- 2 eggs
- 1½ cup cold water
- 1 tsp fine salt
- 2 tbsp olive oil
- salt and pepper

PREPARATION

1. **For the filling:** cut squash into 2 cm cubes removing the skin, add olive oil, salt, pepper and bake for 1 hour at 180°C (356°F) or until very soft and slightly browned. Remove from the oven and mash pumpkin with a fork in a bowl, then add ricotta and chopped walnuts, rectify flavors and set aside.

2. **For the pasta:** in a bowl add flour, make a hole in the center, add eggs, salt, gradually add water and mix until it gains the necessary consistency to knead; check if adding a small amount of water or flour is necessary. Let it rest for 20 minutes.

3. On a countertop add some flour and then the dough, cut into buns of about 100 grams (3.5 oz) and pass dough through the pasta machine, making it about one-half centimeter thick. If you don't have a pasta machine you can use a rolling pin. Once the dough is stretched, cut the dough with a pasta cutter or a wide-mouth glass.

4. To assemble the sorrentinos, sprinkle some flour on the table and place the cut dough. On top of the dough, the filling (just enough to be able to close it with the other dough), and with your finger very carefully add some cold water around the filling on the side of the dough. Then add the other dough and close the sorrentinos by pressing both sides.