

# KOHLER FOOD & WINE

## BUTTERNUT SQUASH AGNOLOTTI WITH SQUASH PURÉE, BROWN BUTTER, AND SAGE

Joe Papach  
The Harvey House

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### Pasta Dough

700 grams 00 flour

2 each large eggs

17 grams extra-virgin olive oil

20 grams milk

Place measured 00 flour onto a clean surface and create a well in the middle.

Whisk all wet ingredients and pour into the well. With a fork, quickly incorporate the flour into the egg mixture. Keep in mind that the wall of the flour is holding the eggs in place and you do not want to slide it open as this will cause the egg mixture to run all over the counter. Once all loose eggs are incorporated into the flour, start using your hands and a bench scraper to work the dough into a ball.

Knead the dough until smooth and firm. The dough should be wrapped in plastic wrap and let rest at room temperature for 30 minutes.

### Butternut Squash Agnolotti Filling

500 grams butternut squash flesh, diced

750 grams butternut squash juice

500 grams cream

400 grams semolina

300 grams mascarpone

175 grams butter

10 grams salt

30 grams Parmesan

Bring butternut flesh, butternut juice, and cream up to a boil and then reduce heat to a low simmer, stirring often. Cook until the squash is completely tender with no resistance at all.

Purée until smooth in a blender and return to the original pot. Add the semolina and cook on medium/low heat, whisking constantly to avoid lumps and keeping the bottom of the pot from sticking. Cook until the semolina is completely hydrated and there are no noticeable lumps.

Remove from heat, add in the butter, mascarpone, Parmesan, and salt. Cool in the refrigerator.

When cold, transfer to piping bags.

## Butternut Squash Purée

500 grams butternut squash flesh

500 grams butternut squash juice

150 grams heavy cream

Salt to taste

Maple syrup to taste

Bring squash flesh, squash juice, and cream to boil and then cook on a medium simmer until squash is completely tender.

Blend with salt and maple syrup to taste.

Strain through a fine mesh strainer.

## Roll and Form the Agnolotti

After the pasta has been resting and the filling is cool, it's time to roll out the dough. Divide the dough into four pieces. Take one piece and flatten it out to fit inside the widest part of a pasta roller.

Make a few rolls and fold the pasta dough over itself to help shape it into the width of the pasta roller. Continue to roll full sheets of pasta lowering the increment down by one number on the pasta machine.

I roll our dough out to #2. The pasta should be just thin enough to see your hand through but not be transparent. You will end up with a sheet of pasta approximately 3 feet long. Lay the sheet of pasta out on a floured countertop.

With the butternut squash filling in a plastic piping bag, using an Ateco #804 piping tip, begin piping a line of the filling parallel to the bottom of the sheet and ¼ inch from the bottom edge. Pipe a continuous, even line of the filling, being careful not to squeeze too hard or not enough. A beautiful line from the piping tip is key in forming the agnolotti.

Fold the bottom of the pasta sheet up and over the line of filling covering it and extending above it by another ¼ inch. The line of filling should be a rounded tube at the bottom sheet of pasta.

With your thumb, press the flap of pasta that went above the filling all the way across the sheet.

Starting left to right, pinch the pasta by holding with your thumb and index finger and pinching the tube of filling starting with your left hand. With your right hand, 1" away from the initial pinch, pinch again.

Repeat this process all the way down the sheet of pasta.

With a fluted pasta-cutting wheel, working from right to left, cut the end of the last pinched pasta and then cut again below the top crease of the joined pasta, cutting all the way down left across the pasta sheet. Be sure to make a straight line.

Finally, cut the individual pieces of agnolotti from left to right, cutting upwards evenly between each pinched part of pasta.

The final look will be a top crown piece and a little pouch of pasta with each side fluted and cut.

## To Finish the Agnolotti

**Brown butter** In a small pan, melt and simmer butter until the milk solids start to brown and the butter smells toasted and nutty. Remove from the heat immediately.

### Fried sage leaves

**Butternut squash** Cut butternut squash in a small dice. Cook gently in clarified butter over low heat. Check frequently for doneness. Season to taste with salt.

Bring a large pot of salted water to a boil. Add the agnolotti and cook until they begin to float. Remove from the water using a slotted spoon. Coat in warmed butternut squash purée. Add a large spoonful of brown butter to each serving bowl. Place agnolotti in the serving bowl and garnish with fried sage leaves and cooked butternut squash pieces.