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# KITCHEN CONNAISSEUR

## Maple Cappuccino Squash Agnolotti



Recipe created by Cortney Zettler and Lindsay Skoropada of the Stratford Chefs School

### *ingredients*

#### **PASTA DOUGH**

7	Egg yolks
2	Whole Eggs
1/2 Tbsp	Olive Oil
1 3/4 cups	All Purpose Flour

#### **FILLING**

1	Whole butternut squash, roasted and de-skinned
1/2 Tbsp	<b>Maple Cappuccino Sauce</b>
1/4 cup plus 1 Tbsp	Butter
1/4 Cup	35% cream
2 tsp	Salt
2 tsp	Pepper

#### **BROWN BUTTER SAUCE**

1/4 Cup	Salted Butter
1 tsp	Lemon juice

#### **Garnish**

1/4 Cup	Crushed Pretzels
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### *instructions*

#### **Brown Butter**

1. Melt the butter in a heavy large skillet over medium heat. Cook until the butter begins to brown. Remove from heat. Carefully mix in the lemon juice. Reserve the brown butter until cooking the agnolotti.

### **Pasta Dough**

1. Place egg yolks, 1 whole egg, olive oil and flour in a food processor. Pulse the ingredients together. Add one more whole egg. Pulse the ingredients together.
2. Remove the ingredients and place on a counter. Press the ingredients together. Knead the ingredients until they form a smooth ball.
3. Wrap the dough ball in plastic wrap. Place in the refrigerator for 30 minutes.

### **Filling**

1. Preheat the oven to 425°F.
2. Cut the squash in half. Remove the seeds and pulp. Rub 1 tbsp of butter on each half. Sprinkle 1 tsp of salt and pepper on each half. Place the squash, skin side down, on a covered baking sheet. Roast the squash for 40 minutes, or until tender.
3. Melt ¼ cup of butter in a saucepan on low heat. Add cream and Maple Cappuccino sauce. Allow the ingredients to slowly heat together.
4. Remove squash from the skin. Place the squash in a blender. Add ½ of the heated butter, cream and Maple Cappuccino Sauce mixture. Blend on low. Add 1 tsp of salt and pepper. Add the remaining heated butter, cream and Maple Cappuccino Sauce mixture. Puree the ingredients together until they are a smooth consistency.
5. Taste to season with salt and pepper.
6. Place the squash puree on a baking sheet and place in the refrigerator until cool.

### **Forming the Agnolotti**

1. Divide the recipe dough into two or three pieces. With a rolling pin, roll the dough into a rectangle sheet, that is thin enough to fit through a pasta machine.
2. Run the dough through a pasta machine. The size will vary depending on the pasta machine used, but the sheets should be five inches wide.
3. The sheets of dough should be thin enough that you can see your fingers through it, but not so thin that it is translucent.
4. Keep the pasta sheets covered, so they do not dry out while you are filling them.

### **Filling the Agnolotti**

1. Lay one sheet of pasta on a lightly floured surface, with the long side facing you. Trim the edges of the pasta sheet, so they are straight.
2. Place the agnolotti filling in a pastry bag, with a ½ inch plain tip.
3. Pipe an even stream of filling across the bottom of the pasta sheet. Ensure you leave ¾ inch border along the left, right and bottom edges.
4. Lightly brush a small amount of water onto the top of the pasta sheet, above the stream of filling.
5. Pull the bottom edge of the pasta up and over the filling. Seal the agnolotti by carefully shaping the pasta over the filling and pressing lightly with your index finger to seal the edge of the dough to the pasta sheet. When it is sealed, you should see about ½ inch of excess dough above where you sealed it.
6. With a crimped pastry wheel, cut the excess dough off and roll the rest of the filled dough over.

### **Shaping the Agnolotti**

1. Starting in the middle, place your thumb and forefinger onto the dough, leaving about 1 inch of space between. Pinch the filling in 1-inch increments, leaving about  $\frac{3}{4}$  inch of pinched area between each pocket of filling.
2. Separate each packet of agnolotti by running a crimped pastry wheel in between each pocket.
3. Place the agnolotti on a baking sheet that is dusted with a thin layer of flour. Ensure that the agnolotti do not touch each other, so they do not stick together.

### **Cooking the Agnolotti**

1. Bring 6 litres of water to a boil in a large pot of water. Add 2 tbsp of salt.
2. Drop the agnolotti carefully into the boiling water. Reduce the heat to a brisk simmer. Cook the agnolotti for 3 to 4 minutes.
3. In a sauté pan, melt the brown butter. Keep on low heat.
4. Drain the agnolotti and add to the brown butter.
5. Place the agnolotti in a bowl. Drizzle brown butter on top of the agnolotti. Sprinkle crushed pretzels on top and serve.