

Pumpkin Cappellacci

1 3/4 pounds of baked sweet potato/ skin removed
2 amaretti cookies/ crushed
3 tablespoons chopped prosciutto
1 egg yolk
1 1/2 cups parmigiana cheese
3 tablespoon chopped parsley
1/8 teaspoon nutmeg
1/2 teaspoon salt

Filling:

1. In a large bowl fully combine all ingredients.

Cover several sheet pans with a kitchen towel and a sprinkle of semolina flour.

Fill the pasta pot with water and bring to a boil.

Pasta:

1. Unwrap the dough and divide it into four pieces.
2. Start with one piece, and wrap up the rest to keep it from drying out.
3. Using a pasta machine, run the dough through the largest setting.
4. Fold over three times and run it through again.
5. Repeat this once more.
1. Next, adjust the setting 2 and run the pasta through.
2. Next adjust the setting to 3 and run the pasta through.
3. Next adjust the setting to 4 and run the pasta through.
4. Finally, run it through setting 5.
5. Use a pasta cutter to cut squares and economically cut the dough to avoid waste.
6. Put 1/2 teaspoon filling on a square/ fold and place on the prepared sheet pan.
7. Continue with all of the pasta dough.
8. Once done forming cappellacci add 1 tablespoon of olive oil to pasta pot and cook pasta for 5-7 minutes.

To serve:

Place drained cooked pasta in a large bowl, mix gently with butter sage sauce and sprinkle with parmesan cheese.