



Rustic Kitchen

BISTRO & BAR

THE RUSTIC “BUTTERNUT SQUASH TORTELLI” RECIPE

This recipe was created exclusively by Executive Chef Tom Holloway
and is frequently served at Rustic Kitchen.

Dario Copia, Rustic Kitchen’s Chef de Cuisine, shared with me this seasonal Butternut Squash Tortelli recipe served in a decadent Crème Fraiche Truffle Sauce garnished with toasted walnuts and romaine. Dario comes to Boston from Abruzzi, Italy, and with him he brings his wonderful food knowledge and delicious recipes, including this one!

While Dario wouldn’t dream of using pasta not made with his own two hands, I prefer to use pre-made pasta sheets to save myself a bit of time. Fresh pasta sheets can be found at most Whole Foods and other specialty food stores, and work nicely to make different cut pasta shapes such as ravioli, manicotti or, as this recipe calls for, tortelli, the Grand Daddy of tortellini. Enjoy!

INGREDIENTS FOR BUTTERNUT SQUASH FILLING & PASTA (SERVES 4)

12 oz. fresh pasta sheet (kept wrapped until ready to use so pasta doesn’t dry out)
1 lb. butternut squash cut into square inch cubes
1 teaspoon Dijon Mustard
1/3 cup finely grated Parmigiano cheese
1/3 cup of Amaretto cookies finely crushed
1 tablespoon fresh lemon zest
t.t. freshly grated Nutmeg (to taste)
1/4 teaspoon each of freshly ground salt and pepper

MAKING BUTTERNUT SQUASH FILLING

PRE-HEAT oven to 400 degrees
Spread cubed Butternut Squash in a single layer on a baking pan
ADD just enough water to the pan so the squash is moist and COVER with aluminum foil
BAKE squash at 400 degrees for about 30 to 40 minutes or until squash is soft enough to mash with a fork
In a mixing bowl COMBINE and MIX WELL using an electric mixer the cooked squash, Dijon mustard, par-
migiano cheese, crushed Amaretto cookies, lemon zest, nutmeg, salt and pepper
Cover and CHILL the filling until ready to use





THE RUSTIC “BUTTERNUT SQUASH TORTELLI” RECIPE
(PAGETWO)

MAKING BUTTERNUT SQUASH TORTELLI

CUT pasta sheet into 4X4 inch squares

With a pastry brush, lightly brush each pasta square with egg yolk

In the middle of each square place about 1 tablespoon of the butternut squash filling (using a pastry bag if available)

FOLD pasta square in half on the diagonal making a triangle

Starting at the folded edge using your fingertips, gently trace around the Butternut Squash filling to press out any air and seal the pasta

Trace fingertips back around the filling and PINCH the two ends of the triangle pasta shape together to form TORTELLI

Place the shaped Tortelli on a floured plate, cover and freeze for up to 1 week

INGREDIENTS FOR TRUFFLE CREAM SAUCE (SERVES 1)

1/2 cups Crème Fraiche

2 tablespoon finely grated Parmigiano cheese

1/2 teaspoon Truffle oil

INGREDIENTS (ADDITIONAL) FOR PREPARATION & GARNISH

1 tablespoon butter

2 tablespoons chopped walnuts

1/2 cup julienned Romaine lettuce

t.t. salt & pepper (to taste)

INGREDIENTS FOR WALNUT & ROMAINE GARNISH (SERVES 1)

1 egg yolk in small dish

Extra flour (for pasta and baking sheet)

6 cups of salted boiling water

Finely grated Parmigiano cheese

MAKING THE CREME FRAICHE TRUFFLE SAUCE & PASTA WITH WALNUT & ROMAINE GARNISH

ADD tortelli to boiling water (fresh pasta cooks for 2 minutes – frozen pasta cooks for 7 minutes)

ADD Crème Fraiche and Parmesan cheese to a sauce pan and bring to a BOIL at high heat while whisking frequently

ADD butter to large sauté pan and bring to a bubble at medium high heat

ADD walnuts to butter in sauté pan

WHISK Truffle oil into crème fraiche sauce

ADD romaine and salt and pepper to toasted walnuts in sauté pan

ADD cooked pasta to sauté pan with the walnut and romaine and toss gently

Once Crème Fraiche sauce is reduced to desired thickness, pour sauce onto plate

ADD Tortelli with walnut and romaine garnish to the plate, carefully placing each Tortelli in the sauce for a nice presentation

Sprinkle Tortelli with Parmesan and FINI!