

Kabocha Ravioli with a Toasted Hazelnut Cream Sauce

Yield: 5 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-pumpkin-croquette-recipe>

Ingredients:

- 1 pumpkin kabocha, 2-3 pounds, steamed
- 2/3 cup grated Parmesan
- 2 tablespoons thyme minced
- 2 garlic cloves minced
- 6 sheets pasta sheets fresh, or 50 wonton wrappers
- 1 egg lightly beaten
- pepper
- salt
- 2 tablespoons unsalted butter
- 1 shallot minced
- 2 thyme sprigs
- 1/2 cup dry white wine
- 1 1/2 cups heavy cream
- 2/3 cup toasted hazelnuts finely chopped