

## Pumpkin – Filled Ravioli in Herbed Cream Sauce

(Using Wonton wrappers instead of pasta; available in the produce aisle.)

### Ravioli

1 cup cooked pumpkin puree'  
1 cup cooked, mashed sweet potato  
Pinch nutmeg  
Dash salt  
½ tsp white pepper or to taste  
72 wonton wrappers

### Sauce

1 4oz. pkg. Neufchatel cheese at room temp.  
½ cup plain yogurt  
½ cup milk 1 Tbs. unbleached white flour  
1 tsp salt  
White Pepper to taste  
1 ¼ to ½ cup freshly grated parmesan cheese

**Ravioli:** In a bowl, combine all the ingredients except the Wonton wrappers. Place a wonton wrapper on your lightly floured surface. Mound 1 tablespoon filling in the center and wet the edges of the wrapper with a little water. Place a second wrapper over the first, pressing down around the filling to expel any air. Seal the edges and trim the excess dough with a sharp knife or cookie cutter. Transfer ravioli to a dry towel. Repeat until done. Turn over ravioli occasionally to let them dry slightly. Bring a large pot of salted water to a gentle boil. Cook the ravioli in batches of 8-12 until they rise to the surface and are tender; about 2 minutes. Do not let the water boil vigorously. Transfer Ravioli to a dishcloth. Cover and keep warm.

**SAUCE:** Mash together the softened cheese, yogurt and milk in a small saucepan, whisk in the flour. Stir in the herbs, salt and pepper. Remove from heat.

Divide ravioli among 6 plates and top with sauce. Sprinkle with cheese.