

# Pumpkin and Ricotta Tortellini with *Squash and Sage Velouté*

PREP TIME: 10 mins  
COOKING TIME: 10 mins  
SERVES: 10

## *Ingredients...*

1/2 red onion, finely chopped  
1 garlic clove, finely chopped  
1tbsp olive oil  
1 large carrot, peeled and chopped  
1 medium butternut squash, peeled, de-seeded and chopped  
Salt to taste  
16g [Essential Cuisine Vegetable Stock Mix](#)  
1ltr water  
1 tbsp fresh sage  
300g ricotta  
30 deep fried sage leaves to garnish  
1.5kg [La Tua Pumpkin and Ricotta Tortelloni](#)

## *Method...*

1. Heat the olive oil in a medium sized saucepan over a low heat.
2. Add the onion, carrot, squash and a pinch of salt. Sweat for five minutes.
3. Add the garlic along with the water and [Essential Cuisine Vegetable Stock Mix](#).
4. Cook until the squash is soft, then blitz into a smooth veloute. Adjust seasoning if required.
5. Spread the ricotta out on a tray and blowtorch until charred.
6. Bring a large pot of salted water to the boil, add the tortelloni cooking as per the packet instructions.
7. Divide the veloute between 10 serving bowls, place the tortelloni on top.
8. Garnish with the ricotta and sage leaves and serve