

Simple Homemade Vegan Pumpkin Ravioli

Ingredients

Pasta:

- 3 cups all-purpose flour
- 1 tsp. salt
- 1 tbsp. olive oil
- $\frac{3}{4}$ -1 cup water

Filling:

- 1 can pumpkin puree
- 1 tsp. salt
- 1 tsp. dried sage
- 1 clove garlic, finely minced
- $\frac{1}{4}$ cup nutritional yeast

Steps

1. Begin by making your pasta. Whisk together the flour and salt. Next add the oil and $\frac{3}{4}$ cup water, and combine. Add a little more water if necessary, but ultimately you want a fairly tough, dry dough. Knead the dough for 5 minutes, before setting aside to let rest for at least 20 minutes.
2. While the dough is resting, you can make your filling. Simply combine all the ingredients in a large bowl and mix well. Set aside.
3. Now assemble your pasta. Divide the dough into four even pieces, and divide each of those pieces in half (giving you 8 pieces total). If you're using one, spray your ravioli tray and dimpler with non-stick spray or dust with flour (*if not, simply dust an area of your counter with flour*). Run the pasta through your pasta machine, first on the "0" setting, and continuing up until the 5 setting. Lay the strip across your ravioli plate (*or on the counter, if not using*). Use the dimpler to press an indentation in the sheet and fill each with around 1 tsp. filling (*if not using a ravioli press, place 1 tsp. of filling in two rows of 5*). Roll your second piece of dough as you did the first and lay it on top of the first. Use a rolling pin to roll over the ravioli plate, pushing down to cut the ravioli from each other (*without a ravioli press, push gently around the filling and use a knife to cut the ravioli from each other*). Repeat with the other three set of ravioli.
4. To cook immediately, boil water and cook for about 15 seconds after the ravioli start to float. To freeze, set single layer on a silicone mat and leave for half an hour before placing in a freezer bag. To cook later, simply place in boiling water for around 3-4 minutes.

