

Cappellacci Ravioli W/ Sweet Potatoes

6 sheets of homemade pasta to #5 on the roller
1 ¾ lbs of orange fleshed sweet potatoes
A pair of Imported Amaretti cookies
1 egg yolk
3 tbs. Chopped prosciutto
1 ½ cups parmigiano-reggiano grated
3 tbs. Very finely chopped parsley
Whole nutmeg
¼ lb. of butter
1 bunch fresh sage leaves.
Salt

Bake the potatoes at 425 until very tender. Cut them in half and let them sit in the warming oven with the door ajar for 10-20 minutes. Scoop out the flesh and rice it into a bowl.

Reduce the cookies to a powder using a mortar and pestle and add them to the potatoes along with the egg, ham, cheese, parsley, and salt to taste. Grind in a small amount of nutmeg and combine everything with a fork.

Make raviolis about two inches per side.

Get a big pot of water boiling and heavily salt it.

In a skillet brown a quarter stick of butter and when it is so add a ½ dozen leaves of chopped sage.

Throw a couple of dozen ravioli into the boiling water and when they float to the top wait another 10 seconds or so, fish them out with a slotted spoon and add them to the browned sage butter. Toss 'em a few times and turn them out on a plate. Sprinkle a little fresh grated cheese and black pepper on them and BAM!