



Cooking with Jax Hamilton

Vegan Hemp Pumpkin & Ricotta Ravioli w. Smoked Paprika Sauce & Crispy Sage Leaves

There is no better way to enjoy the new season than pumpkin and sage together. This creamy sauce has a coconut base, which binds the flavours and creates a simple spring dance in the mouth.

Prep time: 5 min
Cook time: 15 Min
Serves: 4

Ingredients

400g Pasta Vera Pumpkin & Ricotta Ravioli
1 tbsp garlic oil (or 1 tbsp oil & garlic clove thinly sliced)
Handful sage leaves (4+ each)
1 tbsp vegan butter
2 tbsp smoked paprika
1 tin coconut milk
½ vegetable stock cube
100ml hot water

Method

Drizzle the oil in a large, non-stick frying pan. When hot, lay your sage leaves in the hot oil. Shallow fry, both sides until crispy.

Remove and drain on some kitchen paper.

Fill a saucepan with water, season generously with salt, bring to a rolling boil, then drop your ravioli in.

Add butter and paprika to the pan, sauté gently until dark and fragrant.

Pour in the coconut milk. Stir and cook gently until combined, then crumble in the stock cube and add the water.

Stir until bubbling.

Drain the ravioli well. Add to the sauce and stir generously covering the ravioli.

SERVE : topped with the crispy sage leaves and because this is a gloriously saucy sauce with wedges of warm fresh bread.

Jax Says : the combination of pumpkin, coconut milk, paprika and sage is an old traditional one. If you like things spicy, feel free to add a pinch of chilli flakes with the paprika.

