

INGREDIENTS

- o 3 tablespoons of olive oil
- o 2 teaspoon diced shallots
- o 1 strips of bacon sliced into small squares
- o 2 teaspoon of butter
- o 1 cup of pureed butternut squash
- o 1 teaspoon of maple syrup
- o ½ cup of vegetable broth
- o ½ teaspoon of ground cinnamon
- o 2-3 leaves of fresh marjoram
- o Pinch of sea salt & pepper to taste

PREPARING THE SQUASH

½ of small size butternut squash peeled and cut into dices. Roast the butternut squash in a pre-heated oven of 375 degrees for about 45 minutes until tender. Wait for the squash to cool down and puree it in a food processor until smooth. Or: 1 can of pumpkin puree.

PREPARATION

1. Heat the shallots with olive oil and butter for 2 minutes add in the bacon
2. Let it caramelize for about 3 minutes
3. Add butternut squash and stir
4. Season with sea salt and black pepper to your taste
5. Simmer for about 2-3 minutes, pour the broth into the mix, and keep stirring to a smooth texture
6. Add the syrup and the cinnamon
7. Top off sauced ravioli with fresh marjoram for garnish