

Courtesy of Baraonda in Sandy Springs

MAINS Baraonda

Butternut squash ravioli from Baraonda in Sandy Springs

By Sarra Sedghi · Rough Draft Atlanta, 10/1/2025

Ingredients

FOR THE DOUGH

- [ ] 4 cups pasta flour
- [ ] 1 cup semolina flour
- [ ] 3 whole eggs at room temperature
- [ ] 3 egg yolks
- [ ] 2 Tbsp extra-virgin olive oil
- [ ] 3/4 tsp kosher salt

FOR THE FILLING

- [ ] 2 lbs butternut squash
- [ ] 5 ounces amaretti cookies
- [ ] 5 ounces Mostarda Mantovana (Italian condiment available at specialty stores)
- [ ] 5 ounces Grana Padano, grated finely
- [ ] 1/2 tsp nutmeg, freshly grated

Directions

FOR THE RAVIOLI

1. 6 Tbsp butter
2. Fresh sage leaves

PREPARE THE SQUASH

1. Cut squash in half and place cut side down in a baking tray. Roast at 400 Fahrenheit for about 50 minutes, or until soft enough to mash with a fork.
2. Remove seeds and stringy interior, then remove pulp and place in a food processor. Process pulp to a creamy consistency, then transfer to a mixing bowl.

START THE FILLING

1. Crumble amaretti cookies into a fine breadcrumb consistency and add to pulp.
2. Add Grana Padano and mix.
3. Chop mostarda finely and add to the mixture.

- [ ] Salt and white pepper, to taste

4. Season with nutmeg, salt, and pepper and mix well. (If the mixture feels too wet, add some fine, unseasoned breadcrumbs to achieve a drier consistency.)

MAKE THE DOUGH

1. Whip eggs, oil and salt in a mixing bowl.
2. Place flour in a stand mixer bowl. Turn the machine to low and slowly add the egg mixture. A ball of dough will start to form. (If it's too wet, add a little flour, and if it's too dry, add some water.) Dough should form and pull away from the sides.
3. Once dough forms, remove from machine and place on a lightly floured surface and knead for about 10 minutes, until smooth.
4. Wrap dough in plastic film and refrigerate for 30 minutes.

MAKE THE RAVIOLI

1. Remove pasta from fridge. Working in small batches, while keeping the remaining dough covered, start with the wide setting and roll out dough.
2. After each pass, reduce width, fold dough in half. Keep passing dough in the rollers, reducing width every time, until dough is about 1 millimeter thick (usually the smallest setting on pasta roller machines).
3. Using a ring mold or round cookie cutter, lightly press into one half of the pasta sheet to space out ravioli. Fill the round with butternut squash mixture within a half inch of the center. Mark with a spoon or piping bag.
4. Wet the edge of ravioli and place the other half of the pasta sheet on top.
5. Using the sides of your hand, press down firmly and press the two halves together, pressing out as much air as possible.
6. Cut out ravioli with a round cutter. Press ravioli together with your thumb and index finger, ensuring a tight seal.
7. Place ravioli on a parchment-covered baking sheet, taking care not to overlap, until all filling is used.
8. If cooking ravioli the same day, refrigerate. Otherwise, freeze to use on a later date.

COOK THE RAVIOLI

1. Boil a large pot of salted water.
2. Meanwhile, place a sauté pan over medium heat. Melt butter and sage leaves, slightly browning the butter, to ensure a nutty flavor.
3. Reduce to a simmer. Cook ravioli for 3 to 5 minutes, until they float.
4. Drain well, coat with butter, and place on a serving platter. Top with butter, sage, and grated Grana Padano and serve.

The story

This week, we're bringing you a recipe for the butternut squash ravioli from Baraonda Ristorante and Bar in Sandy Springs.

This recipe calls for Grana Padano cheese, a northern Italian hard cheese akin to Parmesan, and Mostarda Mantovana, an Italian condiment you can purchase at a specialty food shop like Tuscany at Your Table in Virginia-Highland or online. (Buon'Italia has a particularly good selection.) You can also make mostarda at home, using apples or quince.

Baraonda's ravioli recipe involves, but *does not require*, a pasta maker.

Chef Costanzo Astarita said you can roll out the dough until it's 1/8-inch thick with a rolling pin. However, using a pasta machine, such as the KitchenAid pasta roller attachment, or a hand crank, like an Isiler pasta roller, provides a more consistent thickness and requires less physical exertion.

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