

# il Bistro Italiano

## Rotolo di Zucca

### Pumpkin Roll

#### Ingredients:

##### For the filling:

1 large can of pumpkin

2 shallots

1/4 lb unsalted butter

1/2 lb Italian grated parmesan cheese

salt and pepper to taste

1/2 cup Amaretti crumbs\*

\*Amaretti are Italian almond cookies found in specialty stores or mail order catalogs)

##### For the pasta:

3 extra large eggs

1 lb unbleached all purpose flour

##### For the sauce:

1 quart heavy cream

1 lb antique or aged swiss gruyere

salt to taste

#### Directions:

##### To make the filling:

Finely chop the shallots and saute in the butter until soft. Add the pumpkin and cook for 10 minutes on low heat. Do not scorch. Remove from the heat and cool. Add the cheese, the amaretti crumbs and salt to taste. Set aside.

##### To make the pasta:

On the counter, make a mound with the flour and break the eggs in the middle. Mix well and knead until smooth (10-15 minutes). Wrap the dough in plastic and let it rest for 30 minutes. With the aid of a pasta machine, make several thin sheets of pasta. Working fast so as not to let the pasta dry, cut the sheets to make a large rectangle; glue th pieces together with water. Spread the filling on the pasta in a thin layer, then roll the pasta tight. Wrap the roll in aluminum foil and cook in abundant boiling water for 20 minutes. Remove from the water and cool.

##### To make the sauce:

Heat the cream until almost to boiling, add the cheese cut into small cubes and slowly melt it. Adjust the salt if necessary.

##### To serve:

Carefully unwrap the roll and cut it into 1/2 inch slices. Grease an oven-proof pan and lay the slices on the bottom. Cover with the sauce and bake in a preheated oven ( 350° F) for a few minutes until hot.

Pair with Carlson Chardonnay