

Cannelloni with Pheasant, Confit, Toasted Pine Nuts, & Cheese with a Butternut Squash Sauce

3 eggs
1 ½ cups cubed fresh Mozzarella
1 cup Marscapone
1 cup Ricotta
1 cup grated Parmesan
1 cup chopped Confit
½ cup toasted pine nuts
3 cups chopped baby spinach
Freshly grated nutmeg
Salt
White pepper to taste
16 cooked pasta squares

Beat eggs until well mixed. Add remaining ingredients.
Refrigerate.

Sauce:

4 cups of cubed butternut squash
1 cup sliced sweet onions
¼ cup minced shallots
1 cup white wine
Olive oil
Chicken stock
½ cup heavy cream
Salt, white pepper, freshly grated nutmeg to taste

Cook squash in stock until tender. Sauté onions and shallots until softened. Add white wine and reduce. Puree squash with some stock. Add puree to onions. Add cream and enough stock to make slightly thinner than the desired stock and then reduce.

Stuff cooked pasta squares with filling. Place in a baking dish atop a layer of sauce. Spoon sauce over them and top with parmesan and bake until bubbly and brown.