

## INGREDIENTS

- o 3 tablespoons of butter
- o 2 teaspoon diced shallots
- o ½ cup white wine
- o 2 strips of pancetta sliced into squares
- o ¼ cup of vegetable broth
- o A pinch of sea salt & pepper to taste
- o Fresh basil chopped
- o ¼ cup shredded Parmigiano Reggiano

## PREPARATION

1. In a pan, heat the shallots with the butter for 1-2 minutes until shallots are translucent over low-medium heat
2. When the butter begins to get bubbly add the chopped basil and the pancetta season with salt & pepper
3. Continue to mix and cook until the butter turns slightly brown
4. By now, this simple sauce should have a nutty aroma
5. Add the wine and wait 30 second before adding the vegetable broth
6. Add the already cooked ravioli into the pan and let the sauce coat the ravioli
7. Top the ravioli with the shredded Parmigiano cheese