

INGREDIENTS

- o 2 tablespoon olive oil
- o 1 teaspoon chopped shallots
- o ½ cup vodka
- o 1 cup pureed tomato sauce
- o 3-4 tablespoon heavy cream
- o A pinch of sea salt & pepper to taste
- o Fresh basil
- o Optional – peas, diced prosciutto and mushrooms

PREPARATION

1. Heat the shallots in a pan with olive oil until shallots are translucent
2. Add slowly the vodka and let it evaporate and then add tomato sauce
3. Simmer for about one minute, combine the cream and stir
4. Add the cooked ravioli into the warm sauce
5. Season with salt & pepper to taste
6. Shake the pan while sprinkling the Parmigiano onto the ravioli
7. Garnish with basil