

CREAMY LIGHT TOMATO & SHRIMP SAUCE
W/ SQUID INK RAVIOLI

INGREDIENTS

- o 3 tablespoon olive oil
- o 1 teaspoon butter
- o 1 tablespoon chopped shallots
- o 1 tablespoon chopped garlic
- o ½ cup heavy cream
- o 2 ½ tablespoon fresh dill
- o ½ cup white wine
- o Sea salt and black pepper to taste
- o Optional - A pinch of saffron
- o Optional - 5-6 sea scallops

PREPARATION

1. Heat the garlic and shallots with olive oil for 2 minutes than add butter and stir
2. Add white wine, salt and black pepper
3. Cook for 2 minutes
4. Toss in scallops (optional) and cook until golden brown
5. Add the cream and saffron (optional)
6. Continue simmering for 2-3 minutes or until sauce thickens
7. Add in the dill