

## INGREDIENTS

- o 2 tablespoons of unsalted butter
- o 1 tablespoon chopped shallots
- o 4-5 pieces of chunky Maryland crabmeat
- o 1 cup of tomato sauce
- o A splash of cognac
- o 2-3 tablespoon of heavy cream
- o A pinch of sea salt & pepper to taste
- o Fresh basil or fresh tarragon

## PREPARATION

1. In a medium size pan heat the shallots with the butter until the shallots are translucent for 2 minutes
2. Add the crabmeat cook it for about 2-3 minutes
3. Remove the pan away from the stove add the cognac and place it back onto the stove to cook off the alcohol.
4. Add the tomato sauce and the cream
5. Season with salt and black pepper to taste
6. Simmer for about 2-3 minute until all the flavors has been released from the ingredients
7. Add the cooked ravioli into the warm sauce
8. Plate the ravioli and top off with the remaining sauce
9. Garnish with basil or tarragon