

CLASSIC BROWN BUTTER & SAGE SAUCE W/ BUTTERNUT SQUASH RAVIOLI

INGREDIENTS

- o 3 tablespoons of butter
- o 2 teaspoon diced shallots
- o 3 fresh sage leaves chopped
- o 3 whole fresh sage
- o Sea salt and white pepper to taste

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 sage and 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 already cooked ravioli into the pan and let the sauce coat the ravioli