

butternut squash & ricotta ravioli

with sage brown butter, ricotta salata & pickled currants

Ingredients:

- Butternut squash
& ricotta ravioli
- Sage brown butter
- Squash puree
- Ricotta salata
- Pickled currants

Bring a large pot of highly seasoned water to a boil.

In a 12" pan, heat and whisk together sage brown butter & squash puree until the sauce comes to a boil. Remove from the heat.

Drop your ravioli (from frozen) into the boiling water. Cook pasta to al dente, about 2-3 minutes. The pasta should start to give when touched but remember, you do want to slightly undercook it as it will continue to cook in the saute pan.

Once pasta is cooked, add it to the saucepan along with 2 oz. of the pasta water and bring it back to a simmer.

Reduce sauce slightly, just until it coats the pasta and season with salt to taste.

Garnish with ricotta salata and pickled currants.