

MD Seasonal Ravioli Sauce Pairings

Pair either variety with a simple Butter and Garlic Sauce (sauté chopped garlic in butter or olive oil, add salt and pepper and combine with ravioli), or try one of these seasonal sauce pairings...

Brown Butter & Sage Sauce (Pair w/ Market District Pumpkin & Sage Ravioli)

Ingredients:

4 Tbsp. butter	Salt and pepper to taste
4 Tbsp. fresh sage	*Grated parmesan cheese

Melt the butter in a sauté pan over medium heat. Stir in sage and continue to cook until butter becomes frothy and sage becomes crisp (about 8-10 minutes). Add salt and pepper to taste. Cook pasta in salted boiling water for 4 minutes and drain. Spoon warm sauce over pasta, sprinkle with grated parmesan cheese, and enjoy!

Creamy Walnut Sauce (Pair w/ Market District Goat Cheese & Apple Ravioli)

Ingredients

6 Ounces shelled walnuts
1/2 Clove garlic, minced
1 Slice bread, crust removed
2/3 Cup whole milk
1 Ounce grated parmesan
3 to 4 Tablespoons olive oil
Salt & pepper

Toast the walnuts in a dry sauté pan until they begin to make a nutty aroma. Put the bread in a bowl and cover with the milk. Put most of the toasted walnuts (reserving about 1 ounce for garnish) into a blender along with the garlic, bread soaked in milk & parmesan. Blend until smooth and creamy, then pour in the oil and season well with salt and pepper before blending again. Pour over cooked ravioli and garnish with remaining toasted walnuts.