

SAFFRON CREAM SAUCE

2 tbs. butter or buttery spread
1 shallot, minced
½ cup dry white wine
2 cups whipping cream
2 pinches saffron threads (optional)
1 pinch cayenne pepper to taste
Salt and black pepper to taste
Fresh chopped chives, parsley or tarragon for garnish

Pairs well with:
Lobster Ravioli
Shrimp & Scallop Ravioli
Lump Crabmeat Ravioli

Melt butter and cook shallots over medium heat for 2 to 3 minutes. Add white wine and reduce until almost all liquid is gone. Add cream and saffron threads, lower heat and simmer until sauce is reduced by half, stirring often, approximately 10 minutes. Add cayenne, salt and black pepper. Pour over cooked ravioli and garnish with favorite herbs.

NOTE: Straining the finished sauce creates a more elegant presentation.

CREAMY MUSHROOM & DILL SAUCE

1/2 lb. Mushrooms, sliced
1 medium onion, chopped
2 garlic cloves, chopped
Extra Virgin Olive Oil
1/2 cup chicken stock
1 1/2 cup heavy cream
2 tbs. chopped fresh dill
Salt & pepper
Parmesan for serving

Pairs well with:
Mushroom Ravioli
Braised Beef Ravioli

Heat up a pan and sauté mushrooms, onion and garlic in 2 tablespoons olive oil until the mushroom starts to golden and the onion is soft. Add 1/2 cup chicken stock, 1 1/2 cup cream and 2 tablespoons chopped fresh dill. Let it simmer for 5 minutes and season with salt and pepper. Top with shaved parmesan.

CREAMY LEMON PARSLEY

1 lemon, zested and juiced
1 small bunch flat-leaf parsley
2 tbsp. Extra Virgin Olive Oil
3 garlic cloves, minced
1/4 cup cream
1/2 cup grated Parmesan cheese
Salt and pepper to taste

Pairs well with:
Goat Cheese & Chive Ravioli
Spinach & Mozzarella Ravioli
Spinach & Gouda Ravioli
Broccoli Rabe Ravioli

Heat olive oil over medium heat in a small saucepan. Add garlic and cook for 1-2 minutes or until translucent. Add parsley, cream, lemon juice, Parmesan cheese, and salt and pepper. Remove from heat. Once cooked, drain ravioli and arrange on a platter. Drizzle with sauce and top with lemon zest, more parsley, and Parmesan cheese.

POMODORO SAUCE

2 garlic cloves, minced
2 tablespoons onion, diced
2 tablespoons olive oil
2 tomatoes, chopped
3 tablespoons fresh herbs (oregano, basil, parsley), chopped
Salt and pepper, to taste
Pinch sugar

Pairs well with:
Cheese Ravioli
Spinach & Mozzarella Ravioli

In a saucepan over medium heat, sauté garlic and onion in oil for 2 minutes. Add tomatoes and herbs, continue to cook for 5 minutes until the tomatoes soften. Season with salt, pepper and sugar.

BUTTER SAGE SAUCE

1 ½ tbs. butter
¼ cup chopped pecans
2/3 cup whipping cream
¾ cup dry white wine
1/3 cup finely chopped shallots
1 ½ tbs. chopped fresh sage OR 1 ½ tsp. crumbled dried sage leaves
Parmesan cheese shavings

Pairs well with:
Butternut Squash Ravioli
Goat Cheese & Fig Ravioli
Sausage & Broccoli Rabe Ravioli

Melt butter in heavy medium skillet over medium heat. Add pecans and stir until slightly darker and fragrant, about 3 minutes. Using slotted spoon, transfer pecans to small bowl. Add shallots and sage to same skillet. Sauté until fragrant, about 30 seconds. Add wine and cream. Increase heat and boil until sauce is reduced to generous ¾ cup, about 5 minutes.

PARMESAN PISTACHIO SAUCE

2 sticks unsalted butter
1 to 1 1/2 cups chicken stock
Kosher salt
1 cup grated Parmigiano
1 cup pistachios, toasted and coarsely chopped

Pairs well with:
Broccoli Rabe Ravioli
Smoked Mozzarella &
Asparagus Ravioli

Add the butter to a large sauté pan and bring to a medium heat. Add 1 cup of chicken stock and season with salt, to taste. Simmer until the stock has reduced a bit and the sauce looks velvety and is the consistency of heavy cream. If the sauce thickens too much, adjust with chicken stock. Add cooked ravioli into the sauce. Bring the sauce to a boil shaking frequently to be sure that the ravioli doesn't stick to the bottom of the pan. Sprinkle with 1 cup of Parmigiano and swirl to combine the cheese with the sauce. Garnish with a little more grated Parmigiano and chopped pistachios.

RED PEPPER CREAM SAUCE

4 Tablespoons Butter
1/2 large Onion, finely diced
3 cloves garlic, minced
1 cup Vegetable or Chicken Broth
1/2 tsp. Salt
Freshly Ground Black Pepper
1/2 cup Heavy Cream
1 jar (15.5 oz.) Roasted Red Peppers, drained & roughly chopped
1/2 cup Parmesan Shavings
Parsley, finely minced
Fresh Basil, finely mined

Pairs well with:
Roasted Red Pepper &
Mozzarella Ravioli
Smoked Mozzarella &
Asparagus Ravioli

Melt 2 tablespoons butter in a large skillet over medium-high heat. Add the onions and garlic and sauté for 2 to 3 minutes or until starting to soften. Add the chopped red peppers and cook for 2 to 3 minutes, until hot. Remove the skillet from the heat. Carefully transfer the contents of the skillet to a food processor or blender. Place on the lid and puree the pepper mixture until totally blended (there will still be some texture to the peppers.) Heat the other 2 tablespoon butter back to the skillet over medium heat. Pour the pepper puree back into the skillet. Add the broth, salt, and pepper, and stir until heated. Splash in the cream and stir to combine. Add parmesan, parsley & basil.