

Sage Cream Sauce

to accompany your DiBuono ravioli

Yield: Serves 2, can be doubled.



Ingredients

- Desired amount of DiBuono Handmade Ravioli
(recommend 4 per person)
- 2 tablespoons butter
- 1/4 cup chopped pecans
- 1/3 cup finely chopped shallots
- 2 tablespoons chopped fresh sage
or 1 1/2 teaspoons crumbled dried sage leaves
- 3/4 cup dry white wine
- 2/3 cup whipping cream
- Grated Romano cheese

Preparation

1. Cook ravioli in large pot of boiling salted water according to cooking instruction provided.
2. Meanwhile, melt butter in heavy large saute pan or wide bottom pot over medium heat. Add pecans and stir until slightly toasted and fragrant, about 3 minutes.
3. Using a slotted spoon, transfer pecans to a small bowl.
4. Add shallots and sage to same skillet. Sauté without browning, until fragrant, about 30 seconds.
5. Add wine and cream to deglaze. Increase heat and boil until sauce is reduced by about half, about 5 minutes. Stirring occasionally.
6. Add ravioli to sauce and gently toss.
7. Garnish with toasted pecans and Romano cheese.