LOBSTER RAVIOLI WITH ROASTED GARLIC AND HERB COMPOUND BUTTER

Ravioli
- 1 package of Lobster Seviroli® Ravioli
- Chopped Parsley, for garnish
- Sliced Lemon, for garnish

Roasted Garlic and Herb Compound Butter
- 1 stick of Unsalted butter
- 1 head of Garlic
- Olivari® Olive oil
- 1/2 tsp Thyme
- 1/2 tsp Sage
- 1/2 tsp Rosemary
- 1/2 tsp Parsley
- Companions® parchment paper
- Companions® aluminum foil

1. Cover 1 whole head of garlic in Olivari® olive oil and wrap in Companions® Aluminum Foil. Set oven to 350° and roast garlic for 45-60 min.
2. Remove garlic from the oven, remove the husk, and add roasted garlic to a mixing bowl.
3. Add 1 stick of unsalted butter to the bowl, and toss in the herbs; sage, parsley, rosemary, and thyme.
4. Mix all ingredients together well.
5. Grab one sheet of Companions® parchment paper and lay flat. Add your butter mix from the bowl then proceed to form and shape your butter mix into a log. Roll the butter in the parchment paper and twist the ends together to secure. Set aside in the fridge to harden.
6. Prepare 1 package of Lobster Seviroli® Ravioli according to package directions.
7. Remove your compound butter from the fridge and slice to your desired width, then add a few slices to a pan over medium heat, make sure to reserve 1-2 slices for garnish.
8. Drain and transfer Ravioli, and add to the pan with butter. If pre-making, drain and transfer into a serving tray, and mix ravioli with a bit of olive oil to keep them from sticking together.
9. Plate the ravioli and garnish with the roasted garlic and herb compound butter, chopped parsley, and sliced lemon.

ADDITIONAL INFORMATION

Course	Dinner
Cuisine	Chef Dana, Italian
Category	Pasta, Seafood