

## **SAUSAGE AND CHEESE SQUARE RAVIOLI WITH ROASTED GARLIC AND HERB COMPOUND BUTTER**

### **Ravioli**

- 1 package of Sausage and Cheese Square Sevioli® Ravioli
- Cortona® grated parmesan cheese

### **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 Sausage and Cheese Square Sevioli® 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 and Cortona® grated parmesan cheese.

## **ADDITIONAL INFORMATION**

<b>Course</b>	<a href="#">Dinner</a>
<b>Cuisine</b>	<a href="#">Chef Dana, Italian</a>
<b>Category</b>	<a href="#">Pasta</a>