

## SAUTÉED MUSHROOM COMPOUND BUTTER WITH SIGNATURE RESERVE SUNFLOWER PORCINI AND TRUFFLE ROUND RAVIOLI

### Ravioli

- 1 package of Signature Reserve Sunflower Porcini and Truffle Round Sevioli® Ravioli
- Chopped Parsley, for garnish

### Sautéed Mushroom Compound Butter

- 1 stick of Unsalted butter
- 1/2 cup Mushrooms
- 1 tsp Paprika
- 1/2 tsp Salt
- Companions® parchment paper

1. Sauté mushrooms in a pan over medium-high heat with a bit of olive oil, for about 5-7 minutes, then set aside to cool.
2. Add 1 stick of unsalted butter to the bowl, mushrooms, paprika, and salt. Mix all ingredients together well.
3. 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.
4. Prepare 1 package of Signature Reserve Sunflower Porcini and Truffle Sevioli® Ravioli according to package directions.
5. 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.
6. 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.
7. Plate the ravioli and garnish with the sautéed mushroom compound butter and chopped parsley.

### ADDITIONAL INFORMATION

**Course** [Dinner](#)

**Cuisine** [Chef Dana, Italian](#)

**Category**

[Pasta, Vegetarian](#)