



Sage, Walnut & Brown Butter Pesto Ravioli

Paired with Viognier Reserve 2017

Ingredients

- 6 Tbsp. unsalted butter
- ¾ cup fresh sage, chopped
- 2 garlic cloves, unpeeled
- Salt and pepper
- 1 cup fresh parsley
- ¾ cup Parmesan cheese, grated
- ½ cup toasted walnuts
- 1 ¼ - 1 ¾ pounds cheese ravioli

Preparation

1. Heat 6 Tbsp. butter in 10-in. skillet over medium-high heat, swirling until golden brown and butter has nutty aroma, 2-4 min. Remove skillet from heat and add chopped sage to butter. Set aside to cool, about 10 min.
2. Bring 4 quarts water to boil in large pot. Add garlic to water and cook for 1 min. Using slotted spoon, transfer garlic to bowl and rinse under cold water to stop cooking. Peel and mince garlic.
3. Add ravioli and 1 Tbsp. salt to boiling water and cook, stirring often, until al dente. Reserve ½ cup cooking water, then drain ravioli and return to pot.
4. Pulse garlic, butter mixture, parsley, Parmesan, and walnuts in food processor until finely ground, 20-30 pulses, scraping down bowl as needed. Season with salt and pepper to taste.
5. Add 1 cup pesto to ravioli and gently toss to combine, adding 1 Tbsp. cooking water at a time, as needed, to adjust consistency.
6. Serve.