

# Toasted Ravioli with Water Chestnuts, Sage Butter and Apples



6-8 Cheese Ravioli (Large), cooked and drained  
¼ cup Water Chestnuts, drained and chopped  
¼ cup Granny Smith Apple, drained and chopped  
2-3 Tablespoons clarified butter  
Leaves of 1 sprig fresh sage  
Salt and pepper  
Grated Parmegiano Reggiano Cheese  
Chives for garnish  
White Wine Dressing (Recipe follows)

## **DIRECTIONS:**

Clarify Butter over medium heat. Add Sage and allow to crisp – about a minute. Add Water Chestnuts and sauté over medium heat until crisp and nutty. Be careful not to burn the butter. Toss in Apples and sauté for one minute. Add Ravioli and sauté until golden brown. Salt and pepper.

Transfer Ravioli to platter making sure you get the Water Chestnuts and Apples. Sprinkle Parmegiano Cheese over top, and drizzle with White Wine Dressing. Garnish with Chives. Serve immediately.

## **White Wine Dressing**

5-6 Tablespoons White Wine (Sauvignon Blanc or Chardonnay if possible)  
4 ½ Tablespoons Mayonnaise  
1-Tablespoon White Wine Vinegar  
2-Tablespoon Honey  
Juice of 1 Lemon  
½-Teaspoon Salt  
½-Teaspoon Garlic Powder  
Pinch Paprika  
Pinch Black Pepper  
Pinch Cayenne Pepper

Whisk all ingredients together and refrigerate for at least one hour before using.