

Ravioli Ricotta al Pesto

Ricotta-Stuffed Ravioli with Pesto

This is the easiest pasta sauce yet! Sometimes we Italians just add a little olive oil to homemade pesto, as a sauce for ravioli. But mixing in a little cream is fantastico. Try it—and you'll see what I mean.

- 1.** In a large pot, bring 3 quarts of water to a boil with 3 tablespoons salt.
- 2.** Pour the cream into a saucepan and cook on medium-high heat until reduced to $\frac{1}{2}$ cup. Remove from heat and blend in the pesto.
- 3.** Cook fresh ravioli 7 minutes or packaged ravioli according to package directions. Drain and transfer to a bowl. Mix in the pesto sauce and serve immediately.

Serves 4

INGREDIENTS:

1 cup sweet cream

4 tablespoons Pesto (page 43)

Ricotta-stuffed ravioli made from half of the basic pasta dough recipe (page 28), or $1\frac{1}{2}$ pounds prepared Ricotta-stuffed ravioli

