

Native Strawberry & Chevre w/Lemon, Thyme & Black Pepper Ravioli with Lemon Butter, Balsamic Reduction and a Simple Arugula Salad

Ingredients:

1 package Native Strawberry & Chèvre w/Lemon Thyme & Black Pepper Ravioli

Lemon Butter:

6 tablespoons Whole Butter cut into pats and left at room temperature
1 cup Dry White Wine
1/4 cup Lemon Juice
1/4 cup seasoned Rice Vinegar
1 tablespoon Shallots, minced
12 Whole Peppercorns (or a few turns of a pepper mill)
2 sprigs Fresh Thym

Balsamic Reduction:

2 cups Balsamic Vinegar
2 tablespoon Heavy Cream (or an additional pat or two of butter)

Arugula Salad:

8oz Baby Arugula, washed and dried
6-8 Fresh Strawberries, sliced or quartered
4oz Slivered Almonds, lightly toasted (optional)
4oz Chevre, crumbled (optional)
Salt & Pepper to taste

Method:

- In a large pot, bring 6-8 quarts of water to a full boil.
- Add frozen Ravioli and give a gentle stir to prevent the Ravioli from sticking to the bottom of the pot.
- Once Ravioli float, boil 3 minutes more then strain.
- Divide Ravioli onto 4 plates.
- Meanwhile start the Lemon Butter

Lemon Butter:

- In a thick bottomed sauce pot bring White Wine, Rice Vinegar, Lemon Juice, Shallots, Peppercorns and Thyme to a simmer.
- Reduce by three quarters or more.
- Remove from heat and stir in softened butter.
- Strain sauce as you drizzle over plated ravioli.

Balsamic Reduction (can make ahead and leave at room temp):

- In a thick bottomed pan, add Balsamic Vinegar and reduce by three quarters.
- Add Heavy Cream and simmer for 1 min. (or remove reduction from heat and stir in Butter).
- Set aside and leave at room temperature.

Arugula Salad:

- In a large bowl, toss Baby Arugula and quartered Strawberries with a little Salt & Pepper.

To Plate:

- Drizzle strained Lemon Butter over plated Ravioli.
- Top each plate with Arugula & Strawberries.
- Drizzle Balsamic Reduction on plates, focusing on Arugula & Strawberries.
- Finish with a sprinkle of Toasted Almonds and Crumbled Chèvre.