



Breaded Double Mozzarella Ravioli with Arrabiata dipping sauce

Yield: 4 appetizer servings. 3 ravioli per person. Approximately 2.5 oz. per serving.

2 tsp	EVOO (Extra Virgin Olive Oil)
2 TBSP	White onion, ¼" dice
1 tsp	Garlic, minced
¼ Cup	Red wine
1 TBSP	Brown sugar
1 TBSP	Basil, fresh, chopped
2 TBSP	Tomato paste
1 tsp	Crushed red chili flakes
1/8 tsp	Black pepper
1/8 tsp	Salt
1 can	Crushed tomatoes, 14 oz.
1 TBSP	Parsley, chopped (garnish)



Arrabiata Sauce:

In a 2 qt. sauce pot, add EVOO, onions and garlic. Cook over medium heat for 2-3 minutes until the onions are translucent. Add the tomato paste and cook for 2 minutes to develop some caramelization. Deglaze the pan with the red wine. Add the brown sugar, basil, crushed tomatoes, red chili flake, salt and pepper. Simmer the sauce for 10-15 minutes.

To serve:

Heat 2" oil in a braising pan to 350 degrees. Carefully add 12 ravioli and pan fry for 2.5-3 minutes until lightly golden and 165 degrees internal temperature. Transfer the ravioli to a plate with paper towel to remove excess oil. Arrange 3-5 ravioli on a plate and serve with 2 oz. of warm Arrabiata sauce. Sprinkle the plate with fresh chopped parsley.

Buon appetito!