



Cheese Ravioli with Balsamic Vinegar & Brown Butter

This is my go-to when I'm really busy but want something delicious (and slightly indulgent) for dinner. It doesn't get much simpler than three ingredients ... but that means they have to be the very best quality, there's nowhere for second rate produce to hide. I use Pastabilities four cheese ravioli (made from spinach and herb pasta sheets for a touch of green) - toss with great butter (like King Valley Dairy) and the best Aceto Balsamico Tradizionale di Modena PDO you can afford and dinner is served! Add a scattering of freshly grated parmesan, if you like, and a glass of Tabbilk Viognier and enjoy!

Serves 2

INGREDIENTS

- 450g cheese ravioli
- 100g salted butter
- Traditional balsamic vinegar, for drizzling (see below)

Aged in small wooden barrels for at least 12 years, the traditionally-produced balsamic vinegar of Modena is expensive, but a little of this intensely-flavoured, sweet-sour syrup goes a long way. You'll know it's the real deal by the bottle size (100ml) and shape (see the photo) no other bottle can legally be used.

METHOD

1. Bring a large saucepan of salted water to the boil.
2. Meanwhile, melt butter in a large, high-sided frying pan then continue heating it for a few minutes more until it turns caramel in colour, swirling it around so it colours evenly. Remove from heat and set aside.
3. Cook ravioli for 3-4 minutes, until they float to the top of the water.
4. Return frying pan to the heat, drain ravioli and add to the frying pan.
5. Swirl to coat well in butter.
6. Transfer to a platter, drizzle with balsamic and serve.