

White Wine Lobster Ravioli Sauce

From the website "The Absolute Foodie"

Sauce:

1 shallot, minced
4 cloves of garlic, minced
1 tablespoon of butter
handful of tarragon, chopped
handful of chives, chopped
120ml of white wine 4 oz./8 tablespoons
150ml of heavy cream 5 oz./10 tablespoons
50grams of parmesan cheese 2 oz./4 tablespoons

Preparation

1. On medium high heat, sauté shallots and garlic on butter for a few minutes until they start to turn slightly brown then add tarragon and chives and sauté for a little bit.
2. Add the wine, and let it reduce to about half the liquid, then add the cream and then reduce it to about half the amount. Season with salt and pepper.
3. Add the ravioli, and toss them with cheese. Mix them around until the cheese is melted.
4. Top with more chives, and pepper.