RAVIOLI WITH BURRATE & SAMBUCA

By Caterina Romano's Kitchen

INGREDIENTS

- 1 box of ravioli of choice
- 2 TBSP of unsalted butter
- 1 finely minced shallot
- 6 Sundried tomatoes
- 1 TBSP of tomato puree
- 3/4 cup of cooking cream
- 1 cup of cherry tomatoes
- 1 TBSP of Sambuca liqueur
- Season with salt & pepper to taste
- 1 large burrata
- Parmigiano Reggiano
- Freshly chopped chives
- Basil infused oil

DIRECTIONS

1. Bring a large pot of salted water to a boil.
2. Add the ravioli and cook according to the manufacturer's instructions.
3. Drain the ravioli and toss in with a drizzle of olive oil and spread it out on a shallow baking dish. This prevents the pasta from continuing to cook and keeps it from sticking together.
4. Melt the butter in a Dutch oven over low heat.
5. Add the shallots and sauté for a few minutes.
6. Place the sundried tomatoes into a small grinder and pulse until they form into a paste. Add 1 TBSP of this paste to the sauce.
7. Add the tomato Puree, cook gently over low heat stirring to combine all those wonderful flavors.
8. Pour in the cooking cream and stir until you have a light pinky sauce.
9. Add the cherry tomatoes. If they are big cherry tomatoes cut into half.
10. Add the Sambuca. Season with salt and pepper and stir gently to incorporate.
11. Add the cooked ravioli to the warm sauce. Toss gently to coat every piece.
12. Add some Parmigiano-Reggiano & stir gently to combine.
13. Transfer the warm ravioli to individual pasta bowls.
14. Carefully remove the burrata from its liquid. Cut it open and divide into 4 quarters.
15. Place a quarter of the burrata on the ravioli allowing the creamy filling to spill over the sauce.
16. Top the burrata with chives and a sprinkle of the basil infused oil.