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eggplant ravioli & brown butter sauce

USING DELICIOUS WINDSET ADAGIO™ BABY EGGPLANTS

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An excellent integration of the eggplant mascarpone dip. Serves 4

One recipe	Windset Farms™ Adagio™ Baby Eggplant mascarpone dip with mixed bacon bits
36	wonton wrappers
2 oz	Parmesan, grated
1 large	egg white
1/2 lb	unsalted butter
2 teaspoons	kosher salt



**Executive Chef
Dana Reinhardt**

Set out 4 wonton wrappers on a work surface. Moisten the edges with egg white and place a rounded teaspoon of the **Adagio™** Baby Eggplant filling on each wrapper. Fold the wontons into triangles and press to seal, releasing all of the air. Repeat with the remaining wontons and filling.

Bring a large pot of salted water to a boil. Add the ravioli and cook for about 2 minutes. Using a slotted spoon, transfer the ravioli to 6 shallow bowls.

Heat a small saucepan over medium/high heat and add the butter. Cook for about 5 minutes or until the butter browns. Remove from the heat and add the salt. Stir well and drizzle the brown butter over the ravioli. Top with the Parmesan and serve.



For great recipe ideas, please visit www.windsetfarms.com

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RECIPES CREATED BY EXECUTIVE CHEF DANA REINHARDT

