

FROM THE RENZI KITCHEN

Tomato Demi with Winter Mirepoix

Ingredients

- #70026 • 2-3 Lilly's Braised Beef Short Rib Ravioli
- #66048 • ¼ oz. Mushrooms
- #88095 • 1 Carrot, diced
- #88105 • 1 Rib of Celery, diced
- #88573 • ½ Onion, diced
- #88197 • 1 oz. Butternut Squash, diced
- #90006 • 3 oz. Demi-glacé
- #57055 • 2 tbsp. Tomato Sauce
- #88222 • 2 Sprigs Fresh Rosemary



Instructions

In a medium sauté pan, sauté onions, carrot, celery, and butternut squash; once tender, add lobster mushrooms. Add demi and tomato sauce; keep on low heat. Boil ravioli for 4 to 5 minutes. Using a slotted spoon, transfer vegetables to plate. Chop 1 sprig of rosemary into remaining sauce in pan. Plate ravioli on top of vegetables and top with remaining sauce; garnish with remaining sprig of rosemary.

Recipe sourced from [Lilly's Fresh Pasta](#)