

Mario's Formaggio Sauce

Chef Mario Vincintorio
Hackett House Cooking Dinner
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Ravioli di Zucca Marios handmade heart shaped ravioli filled with butternut squash in Mario's formaggio sauce.

This sauce can be used on any of your favorite pastas.

Ingredients for the sauce:

1 quart heavy Cream

½ stick butter

½ pound creamy gorgonzola

½ pound pecorino cheese.

Instructions:

Bring a large pot of water to boil. (for pasta)

In a large sauté pan melt butter on low heat.

Add gorgonzola in small pieces, add cream, and raise heat and bring to a boil.

Reduce heat and let simmer for an additional 5 minutes; during this time add your pasta to the boiling water (salt lightly).

Follow cooking instructions for pasta you are preparing.

Drain pasta and add directly to the sauce.

Add pecorino cheese and toss well.