**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.