



Limoncello Cream Sauce for Ravioli



Ingredients

- 4 Tablespoons of limoncello
- 2 or 3 tablespoons of lemon juice
- 1 stick of unsalted butter
- heavy cream to thicken it up

Method:

1. Simmer the limoncello and lemon juice together, or just plain lemon juice
2. then whisk in the butter until well incorporated
3. then pour in a little cream for thickness
4. You're just spooning on the sauce, not drenching it in sauce
5. You can double this and make more if you desire