

Parmesan Cream Sauce

For Mushroom Ravioli

½ tablespoon olive oil

1 cup heavy cream

2 tablespoon parmesan freshly grated

1 clove garlic

1 pinch nutmeg

1 sprig thyme

salt and pepper

Heat a little olive oil in a large pan and fry the chopped garlic for 1 minute. Add the cream, thyme, nutmeg, salt and pepper. Stir and bring to a boil.

Let it boil for 30-40 seconds then turn low and add the freshly grated parmesan. Stir until slightly thickened.

Toss ravioli in the sauce and serve.

Homemade ravioli and sauce here:

<https://www.insidetherustickitchen.com/mushroom-ravioli/>