

Crab Ravioli with Lemon Butter Sauce



Recipe By FoodieBook

Ref: 220

Heading: Pasta

Cuisine: Italian

Food Type: Seafood

No of Portions: 4

Ingredients & Prep

300 g Flour white 00

2 Egg large

2 Egg yolks, lightly beaten

1 tbsp Olive oil

1 pinch Salt

Filling

300 g White crab meat

200 g Ricotta cheese

1 Lemon zest only

1 tbsp Fresh tarragon chopped finely

1 tbsp Fresh dill, chopped finely

1 pinch Salt

1 pinch Freshly ground black pepper

Butter Sauce

80 g Butter

1 Lemon Juiced

1 Lemon zest only

Method

Step 1 - Make the pasta, place the flour in a food processor with almost all of your egg mixture, oil & a pinch of salt. Blitz to large crumbs – they should come together to form a dough when squeezed (if it feels a little dry gradually add a water), tip the dough onto a lightly floured surface & knead for 1 min or until nice & smooth, don't worry if it's quite firm as it will soften when it rests. Cover with cling film & leave to rest for 30 mins.

Step 2 - To make the filling, mix all of the ingredients together, in a bowl, cover with cling film & leave in the fridge until needed.

Step 3 - Cut $\frac{3}{4}$ of the dough (keep the rest covered with cling film) & feed it through the widest setting on your pasta machine. (If you don't have a machine, use a heavy rolling pin to roll the dough as thinly as possible.) Then fold into three, give the dough a quarter turn & feed through the pasta machine again. Repeat this process once more then continue to pass the dough through the machine, progressively narrowing the rollers, one notch at a time, until you have a smooth sheet of pasta, put on the narrowest setting & feed the sheet through twice.

Step 4 - Put the pasta sheet on a lightly floured surface, then put a tsp of the filling 4cm apart on the bottom half of the sheet. Using your fingers, wet around each blob of filling, then place the top half over the fillings & carefully squeeze around, to remove any air trapped inside.

Step 5 - Cut between each ravioli using a pasta cutter or sharp knife, into squares, then pinch around the edges of each ravioli to make sure it is well sealed, repeat the process with the remaining dough & filling.

Step 6 - Place the ravioli in a pan of salted boiling water & cook for 2 to 3 mins, in batches if needed until all are cooked, remove with a slotted spoon put in a bowl of water to stop them sticking together, pour out water from the pan keeping a bit, add butter & cook until slightly brown, add a bit of the pasta water, lemon juice & zest Whisk the sauce, drain ravioli & add to the pan to heat up & serve.

Suggestion & Tips

You can use lobster if you wish or substitute a little brown crab meat with the white. Serve with asparagus or spinach would be nice. Select half quantities for a starter.