



LOBSTER RAVIOLI

Served in a buttery broth, this elegant first course is simply divine for any special occasion.

INGREDIENTS

Prep Time: 20 minutes

Cook Time: 15 minutes

Servings: 4

For the sauce:

1 tbsp extra virgin olive oil

2 tbsp salted butter

2 cloves garlic, minced

a pinch of saffron (20-24 threads)

3/4 cup white wine

14.5 oz good quality seafood stock (I use Bar Harbor)

For the ravioli:

3/4 lb cooked lobster meat

24 wonton or ravioli wrappers

3 tbsp salted butter

4 cloves garlic, minced

1/2 tsp kosher salt

1/4 cup white wine

1/4 cup finely chopped chives

egg white

For serving:

1/2 lemon

finely chopped chives

DIRECTIONS

Prepare the Sauce:

In a small saucepan over medium heat, heat the oil and butter.

Once the butter is melted, add the garlic. Gently saute until fragrant, being careful not to burn; 1-2 minutes.

Add the wine, seafood stock and saffron threads (breaking them up/crushing with your hands) and bring to a boil. Once boiling, reduce to a light simmer and cover while you make the ravioli.

Prepare the Ravioli Filling:

Loosely chop the lobster meat.

In a separate skillet over medium heat, melt the butter.

Once the butter has melted, add the lobster, garlic and salt and stir to combine. Next, add the wine and cook, stirring, until it has reduced by half.

Remove from heat, add the loosely chopped chives and set aside.

Assemble + Cook the Ravioli:

Place the egg white in a small bowl.

Place one wonton wrapper onto your cutting board, then using a slotted spoon, transfer about 1 tbsp. of the lobster filling onto one side of the wrapper.

Using your fingers, wet the edges of the wonton with the egg white then fold in half and seal the edges. Continue until all of your ravioli are formed.

Once you're ready to cook your ravioli, increase the heat of the broth for a rapid simmer. Add half of your ravioli to the broth. Cook for about 3 minutes until the ravioli float to the top, transfer to a bowl and repeat with the second half of the ravioli.

Once all ravioli is cooked, divide them amongst 4 bowls and ladle 1/2 cup to 3/4 cup of the broth over each bowl of ravioli.

Squeeze just a touch of lemon juice over all four bowls, top with freshly chopped chives. Serve and enjoy!