

Lobster Ravioli

Sun Dried Tomato and Thyme Butter

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Lobster Ravioli

2 lbs. lobster meat
2 tbsp. butter
2 tsp. minced shallots
1 1/2 cups cream
2 tbsp. quality light sherry
Salt & ground pepper to taste

Boil lobsters, remove meat. Clean & mince lobster meat. In sauté pan, soften butter, add shallots. Cook 2 to 3 minutes until translucent. Add lobster meat and cook for another minute. Add sherry, stirring constantly. Add cream and reduce for 2 to 3 minutes on low. The mixture should be on the medium to thick side. Remove from the heat and spread it out on a flat pan to cool. Roll out 4 ravioli pasta sheets. Use a biscuit cutter, cut pasta into circles. Add 1 teaspoon of mixture into the marked square. Lay the second sheet on top and use a ravioli tool to roll and seal. Transfer onto a sheet pan that has been lined with wax paper & sprinkle with corn meal (this helps prevent sticking). Freezing overnight would be preferable. Bring water, salt & oil to a boil. Add raviolis quickly, but 1 at a time. Keep separated with a wooden spoon. Boil 3 to 5 minutes (preference). Remove with slotted spoon or skimmer.

Sun Dried Tomato Butter

1 cup butter
4 tsp minced fresh garlic
2 tsp fresh thyme chopped
1 oz chopped sun dried tomatoes
salt and pepper to taste

Let butter soften and add ingredients. Mix all ingredients by hand or in a mixing bowl. Refrigerate to solidify butter and add to ravioli when they come out of the water and serve immediately.