Lobster Ravioli with Tarragon Butter Sauce
Recipe: Melissa Schenker/Foodie for Two
Serves two foodies – makes 6 ravioli

Ingredients:
Lobster Tail
Meat from 1 small lobster tail, 4.5 to 5 ounces in weight
½ tablespoon butter, melted

Vegetables/Filling
1 tablespoon extra virgin olive oil
2 tablespoons finely diced carrots (about 1 small)
2 tablespoons finely diced celery (about ¾ of stalk)
2 tablespoons finely diced onion (about ¼ of an onion)
1 tablespoon frozen corn, chopped into smaller pieces
3 to 4 fresh tarragon leaves, chopped
Pinch of kosher salt and fresh-cracked pepper

Ravioli and Sauce
1 tablespoon flour (for dusting cutting board)
12 wonton wrappers
2 tablespoon unsalted butter
4 to 5 fresh tarragon leaves, chopped

Garnish: Sea Salt, Fresh-cracked pepper

Directions:
Lobster: Turn broiler to high, add ½ tablespoon butter to oven-proof dish and put in oven to melt.

Using kitchen shears (or a sharp paring knife), turn the lobster over and cut along the edges of the thin shell and pull it back to expose the meat. With both hands, grasp the sides of the lobster (fingers underneath, on the hard part of the shell) and bend out to break the sides and free the meat: if needed, gently cut away any connected meat on the sides. Pull out the piece of meat, rinse well and remove any tamale (green) or remaining shell; pat dry with a paper towel.

Roughly chop the lobster meat, add to the oven-proof dish and toss with the melted butter. Place under broiler (about 8 inches from element) and cook for 4 to 5 minutes until meat is white and no longer opaque.

Vegetables/Filling: Heat a medium skillet over medium heat and add 1 tablespoon olive oil. Add the carrots, celery, tarragon and a pinch of salt and pepper and cook for 2 minutes, stirring often. Add the onions and corn and continue cooking, stirring often, for 3 or 4 more minutes until onions are translucent and vegetables are soft. Turn off the heat and add the cooked lobster meat. Stir to combine and transfer to a bowl; let cool slightly. Reserve the skillet to make the butter sauce.

Ravioli and Butter Sauce: Fill a large pot with water and bring to a boil. Dust your cutting board with some flour and set up your assembly line: a ramekin filled halfway with water and pastry brush, a cookie cutter (2 ¾ inch diameter), the bowl of filling with a tablespoon measuring spoon, and the wonton wrappers (keep them covered with a damp paper towel).

When the water has come to a boil, return the skillet used for the filling to medium-low heat and add the butter and chopped tarragon.

Lay out 6 wonton wrappers on the cutting board, 2 rows of 3 wrappers, and brush the entire surface of the bottom (3) wontons with a light coat of water. On the bottom row, place 1 tablespoon of the filling in the middle of each wonton. Cover with the top wonton wrapper and gently press it on, making sure it’s well-sealed without any air trapped inside. Cut out a round shape using the cookie cutter; use your fingers or fork tines to firm press edges together.

Add the ravioli to the boiling water and let cook for 3 minutes. While the ravioli are cooking, increase the butter to medium-high heat and swirl pan often. Transfer the cooked ravioli to plates and pour the butter sauce over them. Garnish with sea salt and fresh-cracked pepper.

Eat well and share the love!
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