

LOBSTER RAVIOLI

INGREDIENTS

1 LB. COOKED LOBSTER MEAT, PLUS ADDITIONAL 1/2 LB. FOR GARNISH 1/2 TSP. SEA OR KOSHER SALT

1 TBS. EXTRA VIRGIN OLIVE OIL

1 TBS. UNSALTED BUTTER

2 CLOVES GARLIC, MINCED

1 SHALLOT/ONION, MINCED

1/4 CUP BRANDY OR FINE SPANISH SHERRY

1 TBS. CHOPPED BASIL

1/4 CUP RICOTTA CHEESE



1/4 TSP. FRESHLY GROUND BLACK PEPPER

24 WONTON WRAPPERS

TOMATO AND GARLIC BROTH (RECIPE FOLLOWS)

SIX LARGE LEAVES OF FRESH BASIL, DEEP FRIED (IF DESIRED*)

EXTRA VIRGIN OLIVE OIL, FOR GARNISH

TOMATO & GARLIC BROTH

INGREDIENTS

4 PLUM TOMATOES, CUT IN HALF

1 TSP. KOSHER OR SEA SALT

1/2 TSP. FRESHLY GROUND BLACK PEPPER

1 TBS. EXTRA VIRGIN OLIVE OIL

1/2 SMALL ONION, ROUGHLY CHOPPED

2 CLOVES GARLIC, MINCED

1 TBS. EXTRA VIRGIN OLIVE OIL

1 CUP (8 OUNCES) TOMATO JUICE

4 WHOLE BASIL SPRIGS, 1/2 CUT INTO CHIFFONADE

DIENER CRUISE LINE ANYONE CAN COOK

OBSTER RAVIOLI

- 1. CLEAN AND MINCE LOBSTER MEAT INTO 1/2-INCH PIECES
- 2. IN SAUTÉ PAN, HEAT OLIVE OIL AND BUTTER OVER MEDIUM HEAT; ADD GARLIC AND SHALLOT/ONION AND COOK 2-3 MINUTES UNTIL TRANSLUCENT. ADD BRANDY OR SHERRY AND REDUCE FOR 2-3 MINUTES. ADD LOBSTER AND FRESH BASIL AND HEAT THROUGH FOR 1-2 MINUTES.
- 3. REMOVE FROM PAN AND COOL FOR 30 MINUTES, UNTIL CLOSE TO ROOM TEMPERATURE. IN LARGE BOWL, COMBINE LOBSTER MIXTURE WITH RICOTTA AND WHISKED EGG. SEASON WITH SALT AND PEPPER.
- 4. On a flat surface, spread out 24 wonton wrappers. Working with 4 at a time, and keeping the rest covered, SPOON 1 TBS, OF LOBSTER FILLING INTO THE CENTER OF EACH. BRUSH A LITTLE WATER ON THE OUTER RIM OF THE FILLED WRAPPER AND TOP WITH A WRAPPER, PRESSING GENTLY AROUND THE FILLING AND THE EDGES OF THE WRAPPERS TO SEAL. (RAVIOLI MAY BE REFRIGERATED AT THIS POINT, COVERED TIGHTLY, UNTIL READY TO USE, UP TO 2 HOURS. THEY MAY ALSO BE FROZEN FOR UP TO 2 MONTHS).
- 5. BRING A LARGE POT OF WELL SALTED WATER TO A BOIL, DROP IN THE RAVIOLI IN BATCHES AND COOK FOR 30 SECONDS TO A MINUTE, UNTIL RAVIOLI FLOATS TO TOP. GENTLY REMOVE AND DRAIN THOROUGHLY; DRIZZLE WITH OLIVE OIL TO
- WHEN READY TO SERVE, PLACE TWO RAVIOLIS ONTO SERVING PLATE AND SPOON THE TOMATO BROTH ONTO THE RAVIOLIS.
- WARM ADDITIONAL LOBSTER PIECES IN OLIVE OIL AND TOP RAVIOLI. GARNISH WITH A FRIED BASIL LEAF AND DRIZZLE WITH EXTRA VIRGIN OLIVE OIL; SERVE IMMEDIATELY. ENJOY!
- * IF DESIRED, DEEP FRY THE BASIL LEAF IN CANOLA OIL UNTIL CRISPY. GENTLY REMOVE AND PLACE ON PAPER TOWEL TO DRY

TOMATO & GARLIC BROTH

- 1. ROUGHLY CHOP THE PLUM TOMATOES, ADD TO A BOWL AND THEN SEASON WITH SALT AND BLACK PEPPER, AND ADD OLIVE OIL, 2 SPRIGS OF BASIL, CHOPPED ONION AND MINCED GARLIC. REFRIGERATE OVERNIGHT TO ALLOW TOMATOES TO SOFTEN AND FLAVORS TO DEVELOP
- 2. PASS THROUGH A FINE MESH STRAINER PLACED OVER A BOWL, AND THEN ADD TOMATO JUICE AND STRAIN AGAIN. ADJUST SEASONING WITH ADDITIONAL SALT AND BLACK PEPPER TO TASTE. BRING TO A SIMMER ON LOW HEAT, ADD CHIFFONADE OF BASIL AND SERVE OVER LOBSTER RAVIOLI