

Lobster Ravioli in Tomato Cream Sauce with Shrimp

Savannah · 30/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

4

Description

Great sauce for lobster ravioli It works great with fish crab shrimp and lobster The stock is very easy to prepare and makes a huge difference in the taste of the finished product This recipe makes four small servings or two main dish portions

Ingredients

- - ½ pound unpeeled large shrimp - 1 yellow onion
- quartered - 2 stalks celery with leaves
- cut into pieces - 1 lemon
- halved - 1 tablespoon dried basil - 1 tablespoon dried oregano - 1 tablespoon dried thyme - 2 tablespoons whole black peppercorns - ½ cup chopped fresh flat-leaf parsley - 3 cups water - 1 tablespoon unsalted butter - 1 shallot
- minced - 2 cloves garlic
- minced - 2 teaspoons lemon zest - 1 teaspoon kosher salt - ¼ teaspoon freshly ground black pepper - 1 cup white wine - 1 cup canned petite diced tomatoes - ½ cup heavy cream - salt and freshly ground black pepper to taste - 16 lobster ravioli - 1 tablespoon chopped fresh flat-leaf parsley - 1 teaspoon lemon zest

Instructions

1. Peel and devein shrimp
2. reserving shells and heads. Chop shrimp into bite-sized pieces. To make shrimp stock
3. combine shrimp shells and heads
4. onion
5. and celery in a large pot. Squeeze lemon juice into the pot
6. then add lemon halves as well. Add dried basil
7. oregano
8. thyme
9. peppercorns
10. parsley
11. and water. Cover the pot and bring it to a boil. Reduce heat and simmer
12. uncovered
13. for 1 hour
14. skimming away any foam or impurities that have risen to the surface. Strain shrimp stock and set aside. Heat butter in a large skillet over medium heat. Cook shrimp pieces until pink and almost cooked through
15. 1 to 2 minutes. Remove and set aside. Add shallots to the pan; cook and stir until shallots have softened and turned translucent
16. about 5 minutes. Stir in garlic
17. lemon zest
18. salt
19. and ground pepper. Cook for thirty seconds
20. then add white wine. Bring to a boil and cook until white wine is reduced by half
21. about 5 minutes. Add shrimp stock to the pan
22. bring it to a boil
23. and simmer until sauce is reduced by half
24. about 15 minutes. Meanwhile
25. fill a large pot with heavily salted water and bring to a rolling boil over high heat. Once water is boiling
26. stir in ravioli
27. and return to a boil. Cook uncovered
28. occasionally stirring
29. until ravioli float to the top and filling is hot
30. 3 to 4 minutes. Drain well
31. reserving a little pasta-cooking water to thin sauce
32. if necessary. Stir diced tomatoes and cream into shrimp sauce and heat through. Return shrimp to the pan
33. taste sauce
34. and season to taste with salt and pepper. Fold ravioli into sauce. Place four ravioli onto each of the four warmed pasta bowls or plates and top with sauce. Garnish pasta with chopped parsley and lemon zest.