



Easy Crab Tortellini

Jacob · 30/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

1 hr 50 mins

Description

Here's a super easy super simple method for making stuffed pasta using wonton wrappers. If you'd rather call these crab wontons or crab dumplings or even cheater tortellini, go ahead. No matter what you call them, this is definitely something you want in your bag of culinary tricks. They're loaded with crab and the tortellini shape does a great job of catching and holding on to all the delicious sauce.

Ingredients

- 7 saltine crackers
- finely crushed - 1 large egg
- beaten - 2 tablespoons mascarpone cheese - ½ teaspoon Dijon mustard - ¼ teaspoon Worcestershire sauce - 6 ounces lump crabmeat
- very well drained
- squeezed dry - 6 ounces Dungeness crabmeat
- very well drained
- squeezed dry - ¼ teaspoon seafood seasoning (such as Old Bay®) - salt to taste - 1 pinch cayenne pepper
- 1 tablespoon minced jalapeno pepper - 28 (3.5 inch square) wonton wrappers
- or as needed - 1 ½ cups creme fraiche - 1 teaspoon ground paprika - 2 teaspoons fresh lemon zest - salt to taste - 1 tablespoon chopped fresh dill
- or more to taste - 1 pinch cayenne pepper

Instructions

1. Crush crackers into a bowl. Add egg
2. mascarpone cheese
3. Dijon mustard
4. and Worcestershire sauce; stir until combined. Let sit until crumbs have absorbed some moisture
5. about 5 minutes. Add crab meat
6. seafood seasoning
7. salt
8. cayenne pepper
9. and jalapeno to the cracker mixture; stir until just combined. Wrap and chill in the refrigerator until flavors develop
10. about 1 hour. Place a wonton wrapper on a work surface to resemble a diamond shape. Wet the top 2 edges with just enough water to moisten. Place 1 tablespoon crab filling right in the center and press to spread it out a bit. Pull the bottom wonton corner up and over the filling
11. line it up with the top corner to form a triangle
12. and work your way down the sides
13. pressing and sealing the wonton edges and pushing out any air. Press your finger right in the center of the long side to create a fold (or bend) in the triangle. Moisten the 2 "wings" and fold around the bend to seal. Repeat to form remaining tortellini. Bring a pot of salted water to a boil. While waiting for water to boil
14. place creme fraiche in a skillet over medium heat. Add paprika
15. lemon zest
16. salt
17. and a splash of the pasta water. Cook and stir until heated through and just starting to simmer
18. then turn off the heat and reserve. Add tortellini to the boiling water
19. giving a gentle stir make sure they don't stick to the bottom. Cook for 1 minute; they may or may not float to the surface. Remove tortellini with a slotted spoon and transfer into the reserved sauce. Turn heat to medium-high and cook
20. gently stirring and basting
21. until sauce is heated through and just starts to simmer. Don't overcook or the sauce will reduce too much. Turn off the heat and stir in dill. Serve immediately on warm plates and sprinkle with additional dill and cayenne. Unknown Chef's Notes: You can substitute bread crumbs and a little salt for the crushed crackers
22. cream cheese for the mascarpone cheese
23. and any herb of choice for the dill. If you want to use regular cream instead of creme fraiche
24. just add a few drops of lemon juice to increase the acidity. When you open the package of wonton wrappers
25. place a just barely damp towel over top so they don't dry out. You can make these tortellini with any filling you'd like
26. and you can use either square or round wonton wrappers.