

Lobster Ravioli

Ingredients

For the Dough

2 1/2 C Flour
a pinch of salt
3 Eggs, beaten

For the Filling

1 T Olive Oil
2 C Chopped Shallots
1 1/4 lbs. cooked lobster meat
2 teaspoons black pepper
1 tablespoon fennel seed, toasted and ground
zest of 2 lemons
1/4 teaspoon nutmeg
1 teaspoon thyme
3 cups ricotta cheese
1 cup parmesan cheese

Directions

1. Make the dough:
 - In the bowl of a stand-mixer, combine the flour and salt. Using the hook blade, slowly mix in the eggs and knead until a shaggy dough is formed.
 - Turn off the machine and carefully knead the dough by hand in the bowl until it comes together into one piece.
 - On a light floured work surface, knead the dough until it comes together. Wrap in plastic wrap and allow the dough to rest in the refrigerator for one hour.

2. While the dough is resting, heat the olive oil in a heavy pan. Add the shallots and cook over medium high heat until they just begin to brown. Transfer to a mixing bowl and turn off the stove.
3. Pulse the lobster in a food processor until it is finely chopped, add to the shallots and stir. Stir in the pepper, fennel, lemon zest, nutmeg and thyme and add the parmesan and ricotta. Stir until the mixture is even and smooth.
4. Divide the dough into four pieces. Press the dough into small discs and roll with a rolling pin. Pass the dough through a pasta roller until the desired thickness is reached. (I go to 4 on my KitchenAide attachment)
5. Lay a pasta sheet flat on a lightly floured surface and cut in half. Set one half aside and lightly wet the other. Using a teaspoon, form the filling into 1-inch balls and arrange on the dough. Cover with the other sheet of dough and press the dough tightly around the balls of stuffing. Cut either with a stamp, pastry cutter or knife.
6. Bring a large pot of salted water to a boil and plunge the ravioli into the water. Once the ravioli float, remove from the water with a slotted spoon and serve with an herby browned butter and parmesan cheese.