



## *Baked Lobster Ravioli - Lemon Butter Limoncello Cream Sauce*



### **Ingredients: Ravioli**

- 1 package won ton wrappers
- 1 lb lobster tail meat 2 cups cooked/diced or 4 small tails
- 1 large shallot finely diced
- 1 teaspoon lemon juice or limoncello
- ¼ cup Calabro's Ricotta (must use Calabro's)
- 2 tablespoons Asiago cheese
- 1 tablespoon mascarpone cheese
- 2 teaspoons chopped parsley
- ½ cup melted butter

### **Ingredients: Lemon Butter (Limoncello) Cream Sauce:**

- 4 tablespoons limoncello or use lemon juice in place of limoncello
- 2 tablespoons lemon juice
- 1 stick of salted butter ½ cup cut into ½" cubes
- ¼ cup heavy cream
- garnish: finely chopped parsley

### **Method: Lobster Filling:**

1. Boil the lobster: If the lobster tails are frozen, thaw them overnight in the refrigerator. To cook small 8 oz tails, bring 6 cups salted water to boiling in a 3-quart saucepan. Add the lobster tails. Simmer, uncovered, for 8 to 10 minutes or until shells turn bright red, the meat is not translucent, and the tails will curve. For larger or smaller tails, adjust the cooking time as needed. Drain in a colander, cool, remove the meat from the shells (discard), and dice into ½" pieces.
2. In a medium sauté pan, heat olive oil and sauté the diced shallot for two minutes. Add the diced cooked lobster and parsley, and stir until mixed for two more minutes, let cool down.
3. Add the lobster meat mixture into a bowl, add lemon juice (or limoncello), ricotta, Asiago cheese, and mascarpone. Mix until combined.

### **Method: Lobster Ravioli:**

1. Take one wonton wrapper, place on a board and fill with 1 teaspoon of the lobster filling. Do not overfill your ravioli or they will not seal, this will be plenty once you press the air out and cut or fold.

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2. Place another wonton wrapper on top, press down to push the air out, and cut with a ravioli (heart-shaped) cutter of your choice. Wonton ravioli can be cut into shapes: round, square, or heart using inexpensive ravioli cutters, and the cutter will seal the edges.
3. If you do not have a cutter, simply place the teaspoon of filling onto one wonton sheet, fold into a triangle corner to corner, and press the air out, and press edges closed with your fingers. That is it! Easy...
4. Place all filled ravioli onto a parchment-lined tray, and brush with melted butter.
5. Bake Ravioli 400 degrees for 10 minutes. The edges of the ravioli will brown slightly, and get a crispy edge. The baking adds amazing flavor!

## **Method: Lemon Butter Cream Sauce:**

1. In a small pan, simmer the limoncello, lemon juice, and whisk in the cubed butter until well combined, then pour in heavy cream, whisk to mix and turn off heat.
2. Drizzle sauce over baked lobster ravioli, and garnish with finely chopped parsley and parmesan cheese.