

SCHRAMSBERG

RECIPE

LOBSTER RAVIOLI WITH SAGE BROWN BUTTER SAUCE

Recipe by Isabel Laessig

PAIR WITH:
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INGREDIENTS

RAVIOLI PASTA

1 lb. pasta dough

RAVIOLI FILLING

12 oz. cooked lobster
1 cup ricotta
Lemon zest from 1 lemon
Salt and pepper or
½ tsp. red pepper flakes

SAGE BROWN BUTTER SAUCE

6 tablespoon butter
4 sage leaves
1 garlic clove chopped

FRESH PASTA DOUGH RECIPE

If you want to make homemade pasta dough for ravioli, you will need around 3 eggs and 2 cups of flour. Plus ½ tsp. salt and 1 Tbsp. olive oil. You can mix these ingredients by hand, or pulse eggs and salt in a food processor, then gradually add flour and olive oil. Bring together into a ball shape. This will yield close to 15 oz. of pasta dough, but to get a little more, you can add an extra yolk and a little more flour. This will give you a similar smooth and dry consistency, with no cracking.



PREPERATION

- Use pre-made pasta dough, or make it. If making your own, see note below right.
- Break lobster meat up into small pieces. Place in a bowl with ricotta, lemon zest, salt, and pepper. Mix well.
- Roll pasta dough out, using around ⅓th of the dough at a time. Keep your surface and hands well-floured so it doesn't stick.
- If using a pasta machine rather than your hands, roll to around the "5" setting. You want it very thin, almost see-through, but still holding together.
- If using a ravioli mold, place the dough over the mold and add about a teaspoon of filling in each space. If you aren't using a mold, place the ravioli filling around 1 inch apart on the dough sheet.
- Dab water between each pile of filling, along the edges where you want the ravioli to seal. Place another layer of ravioli dough over the top and seal in the filling. Try to avoid any air remaining in the filling pocket.
- Cut the ravioli (roll over then invert if using ravioli mold), then set aside on floured baking sheet and repeat with rest of dough and filling.
- Place the ravioli into the pot of boiling water a few at a time and cook for a couple of minutes. You will need to keep the heat relatively high to keep the water boiling. The ravioli will float up to the top when done.
- Melt butter in a skillet.
- When the butter begins bubbling slightly, add chopped garlic and stir in the butter for 1 minute.
- Add the chopped sage to the garlic butter, then continue stirring for an additional 1-2 minutes, until the butter turns light brown and has a rich, nutty aroma. Be careful not to overcook—remove from heat as soon as it starts to brown!
- Once Raviolis float to the top and are done cooking, remove ravioli from the water with a slotted spoon and place them into a serving dish. Drizzle over sage brown butter sauce.
- Serve, and enjoy!