

Dungeness Crab Ravioli

Ravioli Filling

8 ounces Dungeness crab meat

½ cup plus 2 tablespoons mascarpone cheese

1 large egg, lightly beaten

1 tablespoon all-purpose flour

1 tablespoon minced fresh tarragon

Salt and freshly ground black pepper

Pasta Dough

2 cups all-purpose flour

2 large eggs

4 large egg yolks

1 teaspoon salt

1 tablespoon cold water, plus more as needed

Semolina flour for dusting

Dungeness Reduction

1 tablespoon extra virgin olive oil

2 dungeness crab shells and shell scraps

1 carrot, finely diced

2 celery stalks, finely diced

1 large shallot, minced

3 cloves garlic, minced

½ cup Pernod

1 ½ cups shellfish or lobster stock

4 tablespoons unsalted butter

Salt and freshly ground black pepper

Lemon Cream Sauce

1 tablespoon extra virgin olive oil

1 large shallot, minced

3 cloves garlic, minced

1 ½ cups white wine

1 cup heavy cream

Zest of 2 lemons

2 tablespoons unsalted butter

Salt and freshly ground white pepper

Garnishes

Radish micro greens

Hearts of Fire micro greens

Minced fresh chives

Shaved Parmesan cheese

Finely grated lemon zest

To make the Dungeness filling: Place the crab meat in a medium bowl.

Add the mascarpone, egg, flour, and tarragon and mix lightly to combine, taking care not to break the crab meat apart. Season with salt and pepper.

Cover the bowl with plastic wrap and place the filling in the refrigerator until you are ready to stuff the ravioli.

To make the ravioli: Combine the all-purpose flour, whole eggs, egg yolks, and salt in the bowl of a food processor fitted with the blade and pulse until combined. Add the cold water and pulse until mixture looks like wet sand and holds its shape when formed into a small ball. If the dough seems too sticky, add a bit more flour. If the dough is too dry, add another teaspoon of water, pulse again, and check. Continue adding 1 teaspoon of water at a time until you reach the correct consistency. Move the dough to a floured surface and knead until the dough is smooth, solid, and elastic, 2 to 3 minutes. Tightly wrap the dough in plastic wrap and leave it on the counter to rest for 1 hour, or refrigerate it for up to 1 day (take it out of the refrigerator to rest, covered, at room temperature for 1 hour before you roll it out).

Line a baking sheet with parchment paper and sprinkle it generously with semolina flour. Lightly dust the work surface with semolina flour. Cut off one quarter of the dough and wrap the remaining dough in plastic wrap. Dust the dough lightly with flour and flatten it out with your hands into a rectangle. Roll the pasta through the thickest setting of your pasta machine twice, continuing to flour the dough to prevent sticking as needed. Set the machine to the next lowest setting and repeat. Continue to roll the pasta until it is very thin, ideally thin enough to see through it. If the pasta becomes too

long to handle, cut it in half. Once the pasta sheet is rolled out, dust it lightly with semolina flour, set it onto a baking sheet, and cover with a slightly dampened clean kitchen towel. Repeat with the remaining dough, laying a sheet of plastic wrap between each finished pasta sheet before adding the next, ending with a damp towel on top.

To fill the ravioli: Line a baking sheet with parchment paper and dust with semolina flour. Lay one pasta sheet onto your work surface and scoop 1 tablespoon of filling in two rows down the pasta sheet, setting them diagonally in a zigzag-like pattern and leaving 1 inch of space around each mound of filling. Dip your finger in a small bowl of water and run your finger around the edges of the filling to help the pasta stick together. Place a second sheet of pasta on top of the filling, very gently stretching the dough to reach and meet the edges of the bottom pasta sheet. Carefully work your way down the sheet and around each ravioli, sealing in the filling as you go. It is important to get out all of the air in the filling pocket so the ravioli don't explode when cooking. Using a 3-inch round cutter, cut the ravioli and place them onto the baking sheet. Cover with plastic wrap and place in the refrigerator until ready to cook.

To make the shellfish reduction: Heat the oil in a large skillet over medium heat. Add the crab shells and cook until they start to turn red, add the carrots and celery and cook for 2 minutes, or until they begin to soften. Add the shallots and garlic and cook, stirring frequently, for 2 minutes, or until the vegetables are translucent and lightly colored. Pour in the Pernod and carefully ignite it with a stick lighter. When the flame has died out, add the shellfish stock, increase the heat to medium-high, and bring to a boil. Cook until the liquid is reduced by half, about 8 minutes. Strain the reduction through a fine-mesh strainer, wipe out the skillet of any solids, and return the reduction to the pan. Place over medium-high heat, bring to a boil, and cook for 3 minutes, or until the liquid lightly coats the back of a spoon. Turn off the heat and whisk in the butter 1 tablespoon at a time. Transfer the sauce to a squeeze bottle and set aside for plating.

To make the cream sauce: In a large skillet, heat the oil over medium heat. Add the shallots and cook until translucent, about 2 minutes. Add the garlic and continue cook for another 2 minutes, until softened. Pour in the wine, increase the heat to high, and bring to a boil, then reduce the heat to medium-high heat and cook for 10 minutes, or until reduced to ¼ cup. Pour in the cream and continue cooking for about 4 minutes, until the cream thickens slightly. Strain the sauce through a fine-mesh strainer, wipe the

skillet clean of any solids, and return the sauce to the skillet. Turn the heat to medium-high, add the lemon zest, and cook, whisking continuously, for 3 minutes, or until the sauce thickly coats the back of a spoon. Turn off the heat and whisk in the butter 1 tablespoon at a time to thicken the sauce. Season with salt and pepper.

To cook the ravioli: Place a large pot of water over high heat and bring to a rolling boil. Salt the water. Add 10 ravioli and cook for 2 minutes, or until the ravioli begin to float. While the ravioli are cooking, reheat the cream sauce over low heat until simmering. Add the ravioli to the skillet along with 2 teaspoons of the pasta cooking liquid and cook, basting for 1 minute to lightly coat the pasta, then use a slotted spoon to remove them from the skillet to plates. Spoon a little of the sauce over the ravioli. Repeat with the remaining ravioli.

To serve: Place 5 ravioli on each plate and squeeze the lobster reduction in a circle around the plate over the ravioli. Garnish with some micro greens, chives, shaved Parmesan, and lemon zest and serve.