



Crab Meat Ravioli in Saffron-Chive Cream Sauce & Toasted Pine Nuts

Ingredients

For the Pasta:

- 2 cups flour
- 3 eggs, lightly beaten
- Healthy pinch of salt
- 1 teaspoon olive oil

For the Filling:

- 1/2 lb. ricotta
- 1/2 lb. crab meat
- 1/4 cup grated cheese
- 1/4 cup minced chives
- 1/2 cup minced raw spinach
- Zest of 1 lemon
- Salt & pepper to taste

For the Sauce:

- 1/2 stick unsalted butter (4 tablespoons)
- 1 shallot, minced
- 1/2 cup dry white wine
- 1 cup cream
- Pinch of saffron
- 1/4 cup minced chives
- Salt & pepper to taste
- 1/2 cup grated cheese *1/2 cup*
- 1/2 cup toasted pine nuts



Make the filling: Mix the ricotta, crab, grated cheese, minced chives, minced raw spinach, and lemon zest. Combine well. Season with salt & pepper.

Make the ravioli: Cut the dough into four pieces. Work with one piece at a time and keep the other pieces covered in plastic wrap. Flatten the dough into a rough rectangle, and roll through the pasta machine, changing the numbers from thick to thinner (lower to higher) one at a time until you reach the next-to-the-last number on the machine. Dust the sheet with flour in between every couple of numbers to keep it from sticking in the machine.

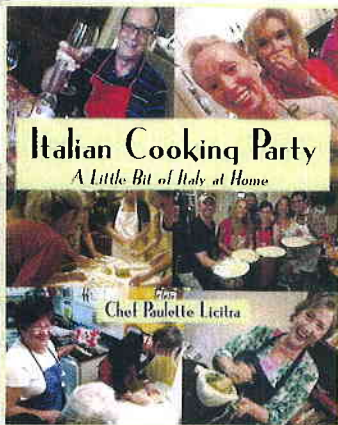
Lay the sheet on a table. Place scant 1/2-teaspoons of filling in row on the bottom half of the sheet, about an inch apart. Fold the top half over the bottom half. Press all the edges closed to seal well. Cut in between to make the individual ravioli. Place the finished ravioli on a flour-dusted sheet and repeat with the rest of the dough.

Make the sauce: Melt butter in a medium sauté pan. Add shallots and cook until softened, about 2 minutes. Add wine. Cook until simmering and the wine reduces a bit. Add the cream. Stir to combine. Cook on medium low heat until cream is bubbling and slightly reduced. Add the saffron and chives. Cook until thickened a bit more. Season with salt & pepper.

Cook the ravioli: Bring 4 quarts of water to a boil. Salt water. Drop in the ravioli and cook until al dente, about 3 minutes. Spoon half of the sauce into a large shallow serving bowl. Add ravioli, top with more sauce and gently coat. Serve with sprinkled with grated cheese & toasted pine nuts.

Make the pasta: Whisk the flour and salt in a large bowl. Whisk the eggs with the olive oil. Create a "well" in the middle of the flour (a large hole in the center, clear down to the bottom of the bowl). Add egg mixture. Using a fork slowly whisk egg mixture, adding in a little flour at a time, until the egg has absorbed most or all of the flour.

Gather the dough and knead it on a lightly floured surface. If it's too sticky add a little flour. Knead until smooth and the floury surface turns eggy yellow in color, about 3-4 minutes. Shape in a ball and cover with plastic wrap. Let rest at room temp for 30 minutes.



If you liked this recipe, find more in Chef Paulette Licitra's Italian Cooking Party: A Little Bit of Italy at Home.