

FOOD & WINE



Open Lobster Ravioli & Pea Puree

Makes 4 appetizer servings

For the Ravioli Dough:

- 1 cup soft wheat flour, type 00
- 1 large egg yolk
- 1 large egg
- 1/2 tablespoon extra-virgin olive oil
- 1/4 teaspoon salt
- All-purpose flour

1. In a bowl, mix together the flour, egg yolk, egg, oil and salt by hand. Transfer to a floured work surface and knead the dough until smooth and elastic, 4 to 5 minutes. Wrap in plastic wrap and let rest in the refrigerator for at least 2 hours or overnight.

2. Line a baking sheet or jelly-roll pan with parchment paper and lightly dust with flour.

3. Remove the ravioli dough from the refrigerator and unwrap. Flatten the dough into a 3- by 4-inch rectangle. Pass the dough through a pasta machine until thin enough to see your hand through. Using a 5-inch round cutter, cut out 8 circles and place them on the prepared baking sheet. Cover the ravioli with plastic wrap and refrigerate. Discard the dough scraps.