

Lobster Ravioli with Tomato and Basil Vinaigrette

Tetsuya Wakuda

Serves 4

RAVIOLI

200 g (7 oz) raw lobster meat or prawns¹, finely chopped and chilled

200 g (7 oz) sea scallops, peeled and chilled²

½ teaspoon finely chopped tarragon

1 tablespoon finely chopped chives

300 ml (10 fl oz) light cream³, chilled

salt and black pepper

1 egg white, lightly beaten

24 wonton wrappers

wakame⁴ (see page 170)

TOMATO AND BASIL VINAIGRETTE

100 ml (3 ½ fl oz) extra virgin olive oil

1 ½ tablespoons rice wine vinegar (infused with konbu⁵)

½ cup peeled and diced tomato

1 teaspoon ground coriander

½ teaspoon finely chopped basil

¼ teaspoon finely chopped garlic

salt and white pepper, to taste

1 pinch superfine sugar

GARNISH

Flying fish roe⁶

Finely julienned basil

KT'S Testing Notes:

¹ I substituted prawns as suggested, partly because 7 oz of lobster is not easy to purchase.

² This combination is rich and subtle. Neither flavor dominates.

³ This is a whipping cream in U.S. terms and you will have 6 oz left over from a pint to use for other purposes.

⁴ This seaweed is not expensive and can be purchased dried in small packets and is reconstituted in a bit of water. It really adds a fresh sea-saltiness to the dish and a dark green visual that is attractive.

⁵ Another seaweed, kelp with bonito, a basic ingredient of dashi. Sold dried in small packets also at Asian stores.

⁶ This tiny roe seemed more a visual addition than a flavor; I would use salmon roe next time for a bigger briny bite and contrast in texture in the mouth.

Make sure all the ingredients and the bowl of the food processor are well chilled before you start.

Puree the lobster and scallops in a food processor. Once they are finely blended, add the tarragon, chives and 100 ml (3 ½ fl oz) of the cream and blend again quickly. Do not over-blend or the cream will separate. Fold in the rest of the cream by hand, add salt and pepper to taste.⁷

Paint some egg white onto a wonton wrapper. Put a spoonful of the lobster mixture on top and place another wonton wrapper on top. Press the edges to seal, then cut into rounds with pastry cutter. Repeat with the rest of the wonton wrappers and filling. Set aside until ready to cook.⁸

To make the vinaigrette, combine all the ingredients and mix well.

Bring lots of salted water to a boil. Drop the ravioli into the boiling water and cook until they float to the surface.⁹

Place some wakame on the base of 4 serving bowls. Place the ravioli on top, and drizzle over the vinaigrette. Garnish with the flying fish roe.¹⁰

⁷ I chilled the mixture thoroughly to make it firmer before beginning to assemble the wontons and for food safety.

⁸ The assembly was remarkably easy. The quantity of filling was at least twice as much as I needed for 12 ravioli using 1 tablespoon of filling per wrapper. I used a star shaped cookie cutter, which added an extra visual interest on the plate. I refrigerated the filled wrappers until ready to cook in a jellyroll pan lined with parchment paper and dusted with flour to prevent sticking.

⁹ They cook very quickly, in just a few minutes. As the vinaigrette is at room temperature, serve immediately in warmed bowls so they will be hot.

¹⁰ The overall presentation is stunning—and so is the flavor. You can taste the small amount of tarragon! I would try it again with all shrimp or all scallops to highlight the individual shellfish flavors.