

CREAMY LEMON SAUCE
W/ ROCK CRAB & LOBSTER RAVIOLI

INGREDIENTS

- o 1 tablespoons of olive oil
- o 2 tablespoon of unsalted butter
- o 1 tablespoon chopped fine shallots
- o 1 clove of garlic chopped
- o A splash of white wine
- o 2-3 tablespoon heavy cream
- o 1/2 freshly squeezed lemon juice
- o 2 tablespoon grated Parmigiano Reggiano cheese
- o 3-4 shaved pieces of Parmigiano Reggiano cheese
- o 4 fresh tarragon leaves
- o A pinch of sea salt & pepper to taste

PREPARATION

1. In a medium sized sauté pan, heat the olive oil and butter together with the shallots and garlic for about 1 minute
2. Add wine and the lemon juice and let it reduced for about 3 minutes
3. Season with salt and black pepper to taste
4. As it is simmering add the grated Parmigiano cheese and stir the sauce for about 2-3 minutes Add the cooked ravioli into the warm sauce.
5. Plate the ravioli and top it off with the remaining sauce.
6. Garnish with the shaved Parmigiano cheese and tarragon leaves