

Prawn Ravioli in Basil Cream Sauce

Swick

Serves 4 | Active Time: 1 hour 20 minutes | Total Time: 1 hour 30 minutes

Chef's Notes

I saw a similar recipe in a magazine years ago and it used cooked shrimp. I find the raw prawn gives it a much better texture and taste. I have prepared the prawns and cheese the day before and refrigerated and added the egg yolk just before making the ravioli. Keep the wontons and the ravioli covered while preparing them. I have made them about 6 hours before serving, covered well and refrigerated. I have also frozen them with success but fresh is better.

Step 1: Roasting the garlic

- 1/4 cup peeled garlic
- 1 Tbsp olive oil

Pre – heat oven to 350F. Toss the garlic and olive oil in a small oven proof dish – cover and roast until garlic begins to brown – about 15 minutes. Allow to cool and mash.

Step 2: Making the filling

- 1/2 lb raw prawn (after being shelled)
- 1/3 cup goat or boursin cheese
- 1 egg yolk
- 40 (+) wonton wrappers

Cut the prawns in small pieces.

Mix cheese, prawns, egg yolk and cooled garlic.

Place one teaspoon filling on wonton wrapper – brush 2 side edges with water and fold over to make triangle. Press edges together – you can use the tined edge of a fork to get a good seal and a patterned edge.

Step 3: Making the sauce

- 1 cup whipping cream
- 1 shallot, chopped
- 1/4 cup packed basil leaves
- salt & pepper to taste

Heat whipping cream and chopped shallot to boiling point. Lower heat and allow to reduce to 3/4 cup – about 7 minutes

Cool and transfer to blender. Add basil leaves and S & P and blend.

Step 4: Finishing the Ravioli

- Basil garnish

Gently reheat the sauce.

Bring salted water to a rapid boil in a large pot. Add ravioli and allow to cook about 3 minutes. Carefully remove ravioli to warmed plates. Spoon sauce over top and garnish with fresh basil. (Depending on your pot size it may be easier to do 2 batches)