





CRAB RAVIOLI

.....
WITH LOBSTER MEDALLION & BISQUE SAUCE

RECIPE SERVES 4

Crab ravioli

100g raw crab meat (blue swimmer crab preferred)
100g green prawn meat
1 clove garlic
1 spring onion
Small bunch fresh coriander
10g ginger
Pinch ground black pepper
Splash of fish sauce
8 gyoza skins
4 lobster medallions

For the sauce

300ml lobster stock
100ml white wine
1 litre cream
40g crushed tomato
Juice of half a lime
Salt and pepper

CRAB RAVIOLI Mince or chop finely the prawns, garlic, spring onion, coriander and ginger ➤ Stir in the crab meat ➤ Season with the pepper and fish sauce ➤ Place Gyoza skins on bench and place crab mixture in the centre of four ➤ Moisten the remaining four with a little water and place over the mixture ➤ Crimp the edges together ➤ Gently poach ➤ Gently cook the lobster medallions in a heavy based pan with a little butter.

FOR THE SAUCE Bring to boil the lobster stock and wine ➤ Reduce by 1/2 the volume of liquid and then add the cream and tomato ➤ Continue to reduce until you have a good 'thick soup-like' consistency and season.

TO SERVE Place medallion on top of its 'pillow' of ravioli and spoon bisque around the sides ➤ Top with free coriander.

DRINK WITH

The Lucky Lizard Chardonnay



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