

## OVERSTUFFED CRABMEAT RAVIOLI WITH HEIRLOOM TOMATOES, SHALLOTS AND PARMESEAN CREAM

### INGREDIENTS

#### For the pasta dough

2 cups all-purpose flour, plus more for dusting  
1 teaspoon salt  
3 large eggs, plus 1 for egg wash  
2 tablespoons extra-virgin olive oil  
cornmeal, for dusting

#### For the filling

3/4 pound lump crabmeat, drained and shell pieces removed  
1 shallot, finely minced  
1 tablespoon parsley, finely chopped  
1/2 cup part-skim ricotta  
salt and pepper to taste

#### For the sauce

2 shallots, finely minced  
1 large heirloom tomato, chopped, or 12 heirloom grape tomatoes, cut in half  
2 tablespoons butter  
1/2 cup parmesan, fresh grated  
1 cup heavy cream  
salt and pepper to taste

### DIRECTIONS

To make the pasta dough: In an electric mixer fitted with a dough hook, combine the flour and salt. Add the eggs, 1 at a time, and continue to mix. Drizzle in 1 tablespoons of the olive oil and continue to incorporate all the flour until it forms a ball. Sprinkle some flour on work surface, knead and fold the dough until elastic and smooth, this should take about 10 minutes. Brush the surface with the remaining olive oil and wrap the dough in plastic wrap; let rest for about 30 minutes.

Cut the ball of dough in 1/2, cover and reserve the piece you are not immediately using to prevent it from drying out. Dust the counter and dough with a little flour. Press the dough into a rectangle and roll it through a pasta machine, 2 or 3 times, at widest setting. Pull and stretch the sheet of dough with the palm of your hand as it emerges from the rollers. Reduce the setting and crank the dough through again, 2 or 3 times. Continue tightening until the machine is at the narrowest setting; the dough should be paper-thin, about 1/8-inch thick (you should be able to see your hand through it.). Dust the sheets of dough with flour as needed. Lay long sheets of pasta dough aside and cover with a clean dish towel until ready to fill.

To prepare filling: combine crab, shallot, parsley, salt and pepper in a medium bowl. Add ricotta; stir gently to combine.

To assemble ravioli: Beat 1 egg with 1 tablespoon of water to make an egg wash. Dust the counter and sheet of dough with flour, lay out the long sheet of pasta, and brush the top surface with the egg wash, which acts as a glue. Drop tablespoons of filling on 1/2 of the pasta sheet, about 2-inches apart. Fold the other 1/2 over the filling like a blanket. With your fingers, gently press out air pockets around each mound of filling. Use a sharp knife or square cookie cutter, cut each pillow into squares and crimp the 4 edges with the tines of a fork to make a tight seal. Dust the ravioli and a sheet pan with cornmeal to prevent the pasta from sticking and lay them out to dry slightly while assembling the rest.

Cook the ravioli in plenty of boiling salted water for 4 minutes; they'll float to the top when ready, so be careful not to overcrowd the pot. Lift the ravioli from water with a large strainer or slotted spoon. Keep warm while you prepare the sauce.

To make the sauce: in a medium sauté pan, melt butter over medium heat. Add shallots and sauté until translucent, approximately 5 minutes. Add the parmesan and cream and bring to a simmer. Add the tomato at the very last minute. Serve immediately.