



# Rustic Kitchen



“The Cooking Show”

## SEAFOOD RAVIOLI WITH NEWBURG SAUCE

This recipe was created exclusively by Executive Chef Tom Holloway and is frequently served at Rustic Kitchen.

### STUFFING

2oz Unsalted Butter  
2 tsp Garlic, chopped  
1 Tbsp Shallots, chopped  
8oz Lobster Meat, cooked  
4oz Lump Crabmeat, jumbo cooked  
4oz Shrimp, peeled & deveined  
4oz Scallops  
4 oz Brandy  
½ cup Ricotta Cheese  
¼ cup Marscarpone Cheese  
2 Tbsp Parmesan, Grated  
2 Tbsp Chives, chopped  
1 tsp Thyme, chopped  
1 tsp Rosemary, chopped  
Salt & Pepper to taste

### MOP

Heat butter in a large sauté pan. Add garlic & shallots and sauté to golden brown. Add shrimp and scallops and sauté 3 to 4 min. Add lobster & crab sauté for 2 to 3 min. Deglaze with brandy and reduce for 3 min. Remove from heat and let cool to room temp. When at room temp. chop 2/3 of the seafood mixture into small chunks. Reserve the remaining seafood for use in the finished sauce. In a large bowl combine the seafood mixture with ricotta, marscarpone, parmesan, chives, thyme & rosemary. Season with salt & pepper.

### RAVIOLI

4 Pasta Sheets  
1 egg

Lay down 1 pasta sheet and place a dallop of the stuffing in the center of the 4 inch square. Brush a second sheet with egg wash and place on top to the first and press around the filling to create a seal for each ravioli. Cut with a pasta cutter.



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**SAUCE**

4 Tbsp AP Flour  
1 Tbsp Paprika  
1/8 tsp Nutmeg, ground  
Pinch of Cayenne  
4 Tbsp unsalted butter  
¼ cup shallots, chopped  
2 cups milk  
2 tbsp tomato paste  
½ cup Brandy

**MOP**

Combine flour, paprika, nutmeg & cayenne in a small bowl & put aside. Heat butter in a sauce pan over low heat. Add shallots and sauté until just beginning to brown about 3 min. In another pan bring milk & tomato paste to a simmer over medium heat. (Do Not Boil) Add the flour mixture to shallots mix until smooth. Add the brandy and mix until smooth. Slowly add the hot milk to the flour mixture whisking constantly until the mixture is thick & creamy. Add the reserved seafood to the sauce. Season with salt & pepper.