

THE WAY THE COOKIE CRUMBLES



Shrimp Ravioli in Shellfish Cream Sauce

6-8 first-course servings

I really liked the seafood sauce I made, but I only used a bare amount of it, because I didn't want to overpower the filling.

Sauce:

- 1 tablespoon butter
- 1 carrot, peeled and chopped
- 1 shallot, diced
- 1 tablespoon tomato paste
- 1 garlic clove, minced
- 1/8 teaspoon red pepper flakes
- 1/4 cup white wine
- 1 cup clam juice
- 8 ounces shrimp, shells on
- 8 ounces ricotta
- 1 egg
- 2 tablespoons grated parmesan
- 2 tablespoons minced parsley
- 1/2 cup cream
- 1 recipe of [fresh pasta](#), rolled to the second-to-last setting

1. For the seafood broth: In a medium saucepan over medium heat, heat the butter just until the foaming subsides. Add the carrot and shallot and cook, stirring occasionally, until the shallots start to brown around the edges. Add the tomato paste, garlic, and red pepper flakes; cook and stir until fragrant, about a minute. Increase the heat to medium-high, and add the white wine, clam juice, and the shrimp with their shells. Bring to a boil, then reduce the heat to medium-low to maintain a simmer. Remove the shrimp when they curl and turn pink, after about 3 minutes. Peel the shrimp and return the shells to the broth. Simmer uncovered for 20 minutes. Strain the broth, reserving the liquid and discarding the solids.
2. For the filling: Transfer the cooked shrimp to a food processor fitted with the steel blade. Pulse until minced. Combine the shrimp with the ricotta, egg, parmesan, and parsley.
3. For the ravioli: Place one rounded teaspoon of filling every 3 inches along the length of a pasta sheet. Using a pastry brush or your fingers, wet the pasta along the edges and in between the rounds of filling. If the pasta sheet is at least 4 inches wide, fold it lengthwise over the filling. If the pasta sheet is too thin to fold lengthwise, lay a second pasta sheet over the filling. Press around each ball of filling to seal the two layers of pasta together. Use a pizza roller to cut between the filling to form squares of ravioli. Transfer the formed ravioli to a dry dish towel until ready to cook (there's no need to cover it). Repeat with the remaining dough and filling.
4. Bring a large pot of water to a boil; add a tablespoon of salt and lower the heat until the water is at a lively simmer. Cook the ravioli in small batches until al dente, 2 to 3 minutes, using a skimmer or large slotted spoon to remove the ravioli from the boiling water.
5. For the sauce: Combine the heavy cream and strained seafood broth in a small saucepan. Bring to a boil of medium-high heat, reduce the heat to medium, and simmer until thickened, 6-10 minutes. Gently toss the sauce with the drained ravioli; serve immediately.