

The Woods  
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### **Mushroom and Lobster Ravioli with Alfredo and Bruchetta**

#### Ravioli

5 lbs. Hi-Gluten Semolina Flour

4 Egg Yolks

4 Egg Whites (Whisk together and use to seal dough. Do not use in the dough mix.)

Water added to a good consistency to knead

Combine flour and egg yolks. Slowly add in water to achieve a good dough consistency.

Knead for five minutes.

Set aside covered until stuffing is ready.

#### Stuffing Ingredients:

1 lb. Cooked Lobster Claw Meat

1.5 lbs. each Sliced Portobello Mushrooms and White Mushrooms (3 lbs. total)

4 oz. Salted Butter

4 oz. Olive Oil

4 Cloves of Chopped Garlic

1 tsp. Oregano

½ tsp. each Salt and Pepper

Heavy Cream to Bind

#### Sauce Ingredients:

8 oz. Diced Tomatoes

4 Cloves Chopped Garlic (divided)

3 Tbsp. Fresh Chopped Parsley (divided)

2 tsp. Oregano

2 tsp. Basil

1 tsp. Black Pepper (divided)

½ tsp. Salt

Drizzle of Olive Oil

16 oz. Heavy Cream

4 oz. Salted Butter

½ C. Grated Romano or Parmesan Cheese

#### To Prepare Stuffing:

Mix olive oil, melted butter and chopped garlic.

Toss sliced mushrooms in oil blend and spread out on preheated sheet tray.

Roast at 350° under tender and thoroughly cooked.

Combine still-hot mushrooms and cooked lobster meat in food processor with oregano, salt and pepper.

As it is blending, slowly pour in heavy cream to bind together ingredients.

On a floured surface roll out the dough to 1/8" thickness.

Use a ravioli cutter, stamp or small soup can to cut out dough.  
Stuff to desired fullness.  
Brush edges with whisked eggs to seal.  
Cook ravioli in salted boiling water for approximately five minutes.  
(They will float to the top. Do not overcook.)

To Prepare the Sauce:

Combine tomatoes, two of the chopped garlic, 2 Tbsp. of parsley, oregano, ½ tsp of pepper and salt.  
Drizzle with olive oil.  
Lightly toss to combine ingredients.  
Set aside.

Combine heavy cream, butter, Romano or parmesan cheese, remaining chopped garlic, parsley and pepper into a 4 quart or larger saucepan.  
Simmer over medium heat whisking often to avoid scorching.  
Cook sauce at a rapid boil to reduce volume, allowing it to thicken (use a cornstarch slurry to expedite the process).  
Once desired thickness is achieved, add chopped tomato mixture.

Ladle sauce over cooked ravioli.  
Sprinkle with Romano or parmesan cheese.