

Homemade Lobster Ravioli

Learn to make luxurious homemade lobster ravioli with creamy white wine sauce. Fresh pasta filled with tender lobster meat - perfect for special occasions.

1h

PREP

20 min

COOK

1h 20min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Ingredients

- 2 cup flour
- 2 egg
- 1 tbsp olive oil
- 12 oz lobster meat
- 1 cup ricotta cheese
- 1 lemon
- 2 tbsp unsalted butter
- 1 shallot
- 1 clove garlic
- 1 cup white wine
- 1 cup heavy cream
- 2 tsp salt
- 1 tsp black pepper
- 1 cup parsley

Instructions

1 Make the pasta dough

Combine 2 cups all-purpose flour and 1 teaspoon salt in a large bowl, creating a well in the center. Crack 2 eggs into the well and add 1 tablespoon olive oil. Use a fork to gradually mix the flour into the eggs until a shaggy dough forms.

- 2 Turn the dough onto a floured surface and knead for 8-10 minutes until smooth and elastic. If the dough feels too dry, add water 1 teaspoon at a time. Wrap tightly in plastic wrap and rest at room temperature for 30 minutes.
- 3 **Prepare the lobster filling**
Finely chop 12 oz cooked lobster meat, removing any shell pieces. Mix with 1 cup ricotta cheese, 2 teaspoons lemon zest, 1 minced garlic clove, and 2 tablespoons fresh herbs. Season with salt and pepper to taste.
- 4 **Roll the pasta sheets**
Divide the rested dough into 4 equal portions. Roll each portion through a pasta machine or with a rolling pin until paper-thin, about 1/16-inch thick. Keep unused portions covered with a damp towel to prevent drying.
- 5 **Assemble the ravioli**
Place 1-teaspoon mounds of lobster filling on one pasta sheet, spacing them 2 inches apart. Brush water around each mound. Lay a second pasta sheet on top and press firmly around each filling to seal, removing air bubbles.
- 6 Cut into individual ravioli using a knife or ravioli cutter, leaving a 1/2-inch border around each filling. Press edges with a fork to ensure a tight seal. Place on a floured baking sheet until ready to cook.
- 7 **Make the cream sauce**
Heat 2 tablespoons butter in a large skillet over medium heat. Add 1 minced shallot and cook until softened and translucent, about 3-4 minutes.
- 8 Pour in 1 cup white wine and simmer until reduced by half, about 5-6 minutes. Add 1 cup heavy cream and simmer until slightly thickened, about 3-4 minutes. Season with salt and pepper.
- 9 **Cook the ravioli**
Bring a large pot of salted water to a rolling boil. Gently add ravioli in batches of 6-8 pieces to avoid overcrowding. Cook for 3-4 minutes until they float to the surface and are tender.
- 10 **Finish and serve**
Transfer cooked ravioli directly to the cream sauce using a slotted spoon. Gently toss to coat, adding 1-2 tablespoons pasta cooking water if needed to loosen the sauce. Serve immediately in warmed bowls.

Tips

Use fresh lobster meat when possible for the best flavor and texture. If using frozen, ensure it's completely thawed and well-drained to prevent watery filling.

Roll pasta dough as thin as possible without tearing - you should almost be able to see through it. This prevents thick, doughy ravioli that overshadows the delicate filling.

Seal ravioli edges firmly by pressing with your fingers or a fork to prevent the filling from leaking during cooking. Remove any air bubbles around the filling before sealing.

Don't overfill the ravioli - about 1 teaspoon of filling per piece is sufficient. Too much filling will cause them to burst during cooking.

Cook ravioli in small batches to prevent overcrowding and stick together. They're done when they float to the surface of boiling water.

Save some pasta cooking water to thin the sauce if needed - the starchy water helps bind the sauce to the pasta.

Serve immediately after cooking for the best texture and temperature. Lobster ravioli doesn't hold well and should be enjoyed fresh and hot.

Taste and adjust seasoning in both the filling and sauce before serving - lobster has a delicate flavor that benefits from proper seasoning balance.