



Maine Crab Ravioli with Thyme Tomato Broth

A simple yet impressive appetizer from Boston's famous Mistral restaurant

Yields roughly 12 raviolis

For the crabmeat filling:

- 8 oz. Maine crabmeat
- 2 oz. mascarpone cheese
- 1 tbsp. parmigiano cheese
- 1 tbsp. chopped chives
- 1 pinch cracked pepper
- 1 egg
- Wonton skins, preferably round (available at Chinese grocers and specialty food stores)

For the broth:

- 4 oz. of crab or chicken broth
- 1 tbsp. small diced plum tomatoes
- 1 tbsp. chopped chives
- 1 pinch of thyme
- 1 tbsp butter
- Salt and pepper to taste

Crabmeat filling preparation:

Carefully pick over the crabmeat, removing any bits of shell. Place crabmeat in a small bowl and mix with mascarpone cheese, chives, parmigiano cheese, egg, and season with black pepper.

Ravioli preparation:

Open the package of wontons and layout four or five skins on a dry surface. Fill each wonton in the middle with about two tablespoons of the crab filling. Lightly wet the edge of the skin with your finger and fold over, sealing the edges. Depending on the size and

shape of your wonton skins, you may need to trim any excess dough. However, be sure the edge of the ravioli is sealed all the way around. Place each ravioli on a lightly floured tray and refrigerate until ready to cook.

Cook the raviolis in small batches in boiling water for about three minutes. Remove from water, drain excess moisture and place in a serving dish. Pour broth over and serve.

Thyme tomato broth preparation:

In a small pot, bring the chicken or crab broth to a boil. Add diced tomatoes, thyme and butter. As soon as the butter dissolves, turn off the heat and serve

This recipe originally appeared in The Boston Courant on March 17, 2007. Thanks to Mistral for sharing the recipe for one of our favorite dishes!