



## Stone Crab Ravioli

Serves 4

- 1 shallot
- 1 clove garlic
- 1 tsp butter
- 1 # stone crab knuckles
- 4 oz. raw shrimp
- 2 oz. cream
- Salt and pepper
- 1 cup heavy cream
- 1 package won ton skins
- 1 egg
- ½ cup grated Reggiano cheese
- Aged Balsamico

**Procedure:** Crack stone crab knuckles and reserve meat. Chop shallot and garlic, sauté in butter until translucent. Place in food processor with shrimp and coarsely chop. Add cream and blend till smooth. Season with salt and pepper. Add stone crab to shrimp mixture. Place a dollop of shrimp crab mix in the center of the won ton skin. Brush with the outsides with egg wash and place another won ton on top. Crimp the sides with a fork. Poach in boiling water until they float, about 1 and a half minutes. Remove and serve. Top with a little Reggiano sauce, chives and Balsamico.

### Reggiano sauce

In a sauce pan reduce cream until slightly thickened. Stir in Reggiano and season with salt and pepper