



16. Make: Lobster Ravioli

“Get the confidence first. Feel the pasta. You’re going to screw these up. Don’t worry about it, please don’t stress out.”

Ever wonder what dish really put Gordon Ramsay on the map? Well wonder no more. While most lobster recipes focus on the tail, this dish utilizes meat from the less glamorous parts of the lobster—knuckles, claws and legs—transforming these “scraps” into a flavor-packed filling that is both luxurious and economical. Basil gently perfumes the lobster, and a fresh tomato chutney provides the perfect bed for these little pillows of perfection. This exact same dish is still on Gordon’s flagship London 3-Michelin-star restaurant menu, almost two decades after opening.

SERVES 4

PREP 90 minutes (includes making pasta dough and ravioli)

ACTIVE COOKING 60 minutes

For the filling:

¼ pound salmon, skin and bones removed

1 egg white

Salt

Freshly ground black pepper

1 heaping cup cooked lobster meat, shells removed and reserved for sauce (this amount is equal to claw, knuckle and leg meat from two 1½ lb lobsters OR all meat including tail from one 1½ lb lobster)

1 tablespoon thinly sliced basil

Zest and juice of 1 lemon

MAKE THE FILLING

- 1 In a food processor, coarsely grind the salmon. Slowly add in the egg white while pulsing until paste forms. Stop the processor and transfer the mousse to a large mixing bowl, then season with salt and pepper. Add 1 heaping cup diced lobster and use a rubber spatula to gently fold together. Add basil, lemon zest, lemon juice, salt, and pepper. Combine. Place the mixture in the refrigerator for at least 10 minutes.
- 2 Preheat oven to 400 degrees F°. Put lobster shells on a baking sheet and roast until dry, but not brown, about 20 minutes.

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16. MAKE: LOBSTER RAVIOLI, CONTINUED

For the stock and sauce:

Lobster shells
2 tablespoons olive oil
1 carrot, diced
1 onion, diced
1 stick celery, diced
1 garlic clove, crushed
1 stick lemongrass, halved and bruised
1 teaspoon tomato paste
1 tablespoon brandy
2 cups veal stock
4 cups chicken stock
1 to 2 tablespoons heavy cream

For the tomato chutney:

4 plum tomatoes
Olive oil
Salt
Freshly ground black pepper
1 tablespoon thinly sliced basil

For the lemon vinaigrette:

1 tablespoon lemon juice
4 tablespoons extra virgin olive oil
Salt

Assembly of ravioli:

1 egg yolk, whisked
Microgreens (micro basil, micro sorrel, depending on availability), for garnish

MAKE THE POACHING STOCK

- 1 In a large stockpot heat olive oil, then sweat carrot, onion, celery, garlic and lemongrass until soft, about 4 minutes. Add lobster shells and tomato paste and stir, cooking for 2 minutes. Deglaze with brandy and cook alcohol out for about 30 seconds. Add veal and chicken stock, stir, and increase the heat to high to bring to a boil. Once at a boil, reduce heat and simmer for 30 to 40 minutes. Strain the stock, discarding solids. Reserve half the liquid for poaching ravioli. Transfer remaining half into a small saucepot and over high heat, reduce until thickened, about 30 minutes. Turn off the heat and stir in the cream. Keep warm.

MAKE THE TOMATO CHUTNEY

- 1 Bring a medium-size pot of water to a boil. Remove the cores from the tomatoes and score both the bottom and top of each. Drop the tomatoes in boiling water for 30 seconds, until the tomato skins start to peel away. Transfer tomatoes to a bowl of ice water and let sit for 30 seconds. Take tomatoes and discard the skins, then dice. In a medium skillet over medium heat, add 2 tablespoons olive oil and diced tomatoes. Stew the tomatoes for 20 minutes, stirring occasionally. Finish with basil and check for seasoning.

MAKE THE LEMON VINAIGRETTE

- 1 In a small mixing bowl, whisk lemon, oil and salt until emulsified.

MAKE THE RAVIOLI

- 1 Roll out the pasta dough into thin sheets using a pasta machine. Transfer to a lightly floured surface and cut out 10 cm rounds with a pastry cutter. Place a heaping tablespoon of the lobster mixture into half of the pasta rounds, then brush the edges with egg yolk wash. Place another pasta round on top of each one and press the edges together to seal, stretching the dough slightly and molding it around the filling with your fingers to make sure there are no air gaps. Dust pasta with flour and keep covered with plastic wrap until ready to cook.

16. MAKE: LOBSTER RAVIOLI, CONTINUED

- 2 Bring lobster stock up to a gentle boil. Drop ravioli, cooking in batches if necessary, and gently rotate pot back and forth, so pasta does not stick together. Cook for 90 seconds. Add half of lemon vinaigrette to a large mixing bowl. Transfer ravioli to vinaigrette, season lightly with salt and lemon zest.
- 3 On each plate, put down 3 spoons of tomato chutney and top each with 1 ravioli. Drizzle with lobster stock and a little more vinaigrette. Garnish with microgreens.

TAKE IT FURTHER

- [Watch](#) Gordon cook and break down a live lobster.
- Brainstorm additional side dishes or sauces that you think might go well with lobster ravioli.

ASSIGNMENT

Share your finished lobster ravioli photos with your classmates, then attempt making other types of pasta—tortellini, caramelle, cappelletti—to stuff with your lobster filling. Consult the chart of pasta types in Lesson 15 for more ideas. Want something other than lobster? [Try Gordon's recipe for spinach, ricotta, and pine nut ravioli.](#)

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