



Burrata and Crab Stuffed Ravioloni with Crab Sauce
Jana Billiot, Chef John Folse Culinary Academy
Nicholls State University

Oven Dried Tomatoes

6 ripe Creole tomatoes
2 Tbsp garlic, thinly sliced
½ tsp chopped oregano
½ tsp chopped thyme
2 Tbsp extra virgin olive oil
Salt and freshly ground black pepper
2 tsp powdered sugar

In a medium sized stock pot, bring water to a boil. Prepare an ice bath in a large mixing bowl.

Remove the core from the top of the tomato and using a paring knife, score the bottom with a large X. Drop the tomatoes into the boiling water and cook for 30 seconds to 1 minute, depending on how ripe the tomatoes are, until the skin peels easily from the tomato. Remove the tomatoes and shock in the ice bath. Rub the skin off the tomatoes or remove carefully with a paring knife.

Quarter the tomatoes and using a paring knife remove the flesh with seeds and seeds from the inside of the tomato, leaving only the outer strips of the tomato. In a mixing bowl, toss the tomato pieces with the remaining ingredients, except the powdered sugar. Place the tomato segments on a baking sheet lined with either parchment paper, silicone baking mat or a greased roasting rack, then dust with powdered sugar.

Bake the tomatoes in a 225 degree oven for 25 minutes. Turn them over and bake an additional 25 minutes. The oven dried tomatoes can be made ahead of time by layering them between sheets of parchment paper and storing them in the refrigerator for up to a week.



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Crab Sauce

4 whole gumbo crabs, cleaned
½ cup olive oil
1½ yellow onions, thinly sliced
1 leek, white part only, thinly sliced
1 celery stalk, sliced
¼ cup chopped garlic
½ Tbsp saffron threads
3 salt-packed anchovies
2½ cups white wine
½ cup brandy
1 lb white flesh fish scraps or trim
24 oz canned San Marzano whole tomatoes
4 sprigs of thyme
1 fresh bay leaf
½ bunch Italian parsley
3 quarts crab or fish stock
Cayenne pepper
Salt and freshly ground pepper

Roast the whole crabs in a 425 degree oven for 15 minutes until bright orange. Set aside.

Heat the olive oil in a medium sized stock pot, then add the vegetables and saffron. Cook until the vegetables are tender. Add the remaining ingredients, including the roasted crabs, and bring the sauce to a boil for 20 minutes. Pick out the crabs and set aside in a bowl. Pass the sauce through a food mill, pushing all of the vegetables and fish through the mill. Pour the sauce over the reserved crabs, puree with a handheld immersion blender and pass through a fine mesh strainer. Add cayenne, salt and pepper to taste. Reserve.



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Crab Ravioloni Filling

½ lb jumbo lump crab meat, picked through for shells
½ oz (2 Tbsp) grated parmesan cheese
6 oz burrata cheese
2 oz mascarpone cheese
1½ oz (3 Tbsp) sour cream
2 Tbsp thinly sliced green onion
4 slices white bread, crusts removed and cubed (about 2 cups of cubes)
Salt and pepper

Place all the ingredients in a bowl. Using an electric mixer on low speed combine the filling ingredients for about a minute, being careful not to break up the crab meat. Season to taste with salt and pepper. Set aside.

Saffron Semolina Dough

3 oz (6 Tbsp) water
½ Tbsp saffron threads
9 oz (1 cup, 2 Tbsp) semolina flour

Place the saffron in a small metal or glass bowl. Bring the water to a boil and pour it over the saffron. Place half the semolina in large bowl. Pour in all of the water and saffron and start mixing it in by hand. Gradually add more semolina. Keep mixing and kneading the dough until almost all of the dry semolina is absorbed in the dough. Wrap tightly with plastic wrap and allow to rest for at least 30 minutes.

Using a pasta machine or a pasta attachment for a mixer, roll out the dough into 6 to 8 sheets about an 1/8-inch thick. Place the sheets on a baking sheet lined with plastic wrap and cover with additional plastic wrap until ready to use.



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Cut the sheets into approximately 16 to 20, 8-inch by 6-inch rectangles. Place 1/3 cup of crab ravioloni filling on the center of one rectangle of pasta in an elongated oval shape. Using a pastry brush dipped in water, lightly brush around the outside of the filling. Place a second sheet of pasta on top of the filling and working your way from the farthest end towards you, slowly press around the edge of the filling on top of the dough to seal the ravioloni. Make sure to work out as much of the air as possible and press firmly to seal. Using a pasta wheel cutter, cut around the edge of the sealed ravioloni, leaving a bit of the pasta to hang over the edge. It should resemble the shape of a crab shell. Repeat with the remaining rectangles of pasta, making approximately 8 to 10 in all.

Cook the ravioloni in boiling salted water for 4 to 5 minutes.

Assembly

- 1 Tbsp butter
- ¼ cup wild mushrooms, cut or torn into small pieces
- 2 Tbsp small diced red bell pepper
- 2 Tbsp small diced white onion or shallot
- 2 cups Crab Sauce
- 3 Tbsp diced cold butter
- 6 each Oven-Dried Tomato petals, julienned
- 2 Tbsp thinly sliced chives

Heat a medium-sized sauté pan over medium-high heat. Add the butter and pan roast the mushroom pieces until golden brown. Add the red bell pepper and onion. Sauté until translucent, then add the crab sauce and reduce by half.



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Turn the heat to medium and gradually add the butter pieces, stirring and shaking the pan until the butter is incorporated into the sauce. Stir in the oven-dried tomatoes. Place a cooked ravioloni in the crab and mushroom sauce, coating it with sauce. Repeat for each ravioloni.

To serve, place a ravioloni in the center of each plate. Spoon the crab and mushroom sauce over the top and around the filled pasta.

Garnish with thinly sliced chives.