

THE GOODLIFE SOCIETY RECIPE COLLECTION

Steakhouse Seafood Ravioli Served for 4

1 #	U-10 Scallops
¼ tsp	White Pepper
1 tsp	Salt
1 Tbsp	Lobster Base
½ Pint	Heavy Cream
1 tsp	Vanilla Extract
8 oz	Lobster Meat
8 oz	Bay Scallop
½ oz	Fresh Basil
2 Pack	Pot stickers Wraps

When buying the Scallops for this recipe please make sure they are best quality you can find. Fresh is the way to go, reason being that many of the frozen Scallops are injected with solution. This can greatly affect the outcome. The mousse you will make for the filling will not hold properly. Therefore when cook the Ravioli they may fall apart in boiling water. Something to think about.

Dry Scallops very well between clean towels. Then place in food processor until completely pureed. Add seasoning, vanilla and base, and then add heavy cream very slowly while food processor is running. You will notice a very creamy mousse will form.

Remove and place in mixing bowl. Add lobster, scallops and basil, which have all been rough chopped. Fold mixture together then refrigerate.

Mix cornstarch and water together. You will not need too much a Tbsp of starch and 1 oz of water. This will be the glue that holds the Ravioli together.

Lay out 12 pot sticker wraps on cutting board. Brush out rim with cornstarch and water. With 1 oz scoop fill center of pot sticker. Place another sheet on top press around with fingers so it sticks together. Cut outer rim with a # 80 round cutter.

In large pot of boiling salted water cook Ravioli till they surface to the top and are floating about 1 to 2 minutes. Drain and place on plates.

In separate sauce pan heat up 4 oz butter with 2 oz white wine and 1 oz lemon juice. Bring to boil and ¼ cup chopped onion, ¼ cup chopped tomato, ¼ cup on basil julienne, serve over top on ravioli.

Best of Luck