

FOOD & WINE

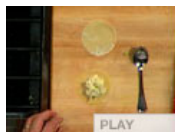
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RECIPE



Crispy Lemon Crab Ravioli

Recipe by **Ming Tsai**



Watch Ming Tsai [prepare this recipe](#) at the 2007 Classic in Aspen.

TOTAL TIME: 1 HR 15 MIN SERVINGS: MAKES ABOUT 4 DOZEN RAVIOLI

INGREDIENTS

- 1 pound lump crabmeat, picked over
- 1 cup finely diced peeled jicama
- 4 scallions, white and green parts only, thinly sliced separately
- 2 tablespoons honey
- 1/4 cup extra-virgin olive oil
- Zest and juice of 3 lemons
- Salt and freshly ground pepper
- 2 packages wonton wrappers
- 1 large egg, mixed with 2 tablespoons water
- Vegetable oil, for frying

DIRECTIONS

1. In a medium bowl, toss the crab with the jicama, scallion greens, honey, 2 tablespoons of the oil and 2 tablespoons of the lemon juice. Season with salt and pepper. Working with a few wonton wrappers at a time, brush the edges with the egg wash. Spoon a small mound of the crab filling into the center of each wonton wrapper and top with a second wrapper; press to seal, pressing out any air. Using a 2 1/4-inch round biscuit cutter, cut the filled wontons into round ravioli. Repeat with the remaining wonton wrappers, egg wash and filling.
2. In a large skillet, heat 1/4 inch of vegetable oil until shimmering. Fry the ravioli in batches over moderately high heat, turning once, until golden and crisp, about 1 minute per side. Drain on paper towels. Repeat with the remaining ravioli, adding more oil to the skillet as needed.
3. Wipe out the skillet and heat the remaining 2 tablespoons of olive oil in it. Add the scallion whites and lemon zest and cook over high heat for 30 seconds. Add the remaining lemon juice and season with salt and pepper. Drizzle the sauce over the ravioli and serve hot.

