

# Panned Veal with Cheese and Crab Ravioli and Red Pepper Cream Sauce

Recipe courtesy Emeril Lagasse



<b>Prep Time:</b>	1 hr 0 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	--	--	4 servings
<b>Cook Time:</b>	25 min		

## Ingredients

- 1/2 pound lump crab meat, picked over for shells and cartilage
- 2 tablespoons minced red peppers
- 2 tablespoons minced red onions
- 1 cup grated Parmigiano-Reggiano cheese
- 1 tablespoon chopped basil
- 2 tablespoons heavy cream
- 2 tablespoons bread crumbs
- 1 sheet of fresh pasta, (11 by 14 inches), cut into 4 by 4 squares, 8 squares total
- 2 tablespoons olive oil
- 3 red peppers, chopped
- 1 jalapeno, chopped
- 1/2 chopped white onion
- 1 teaspoon minced garlic
- 2 ounces white wine
- 1 1/2 quart heavy cream
- 2 tablespoons butter
- Salt and pepper
- 8 (3-ounce) veal top round, pounded out thin
- Essence, recipe follows
- 1 cup flour
- 2 eggs, slightly beaten with 2 tablespoons milk
- 1 1/2 cups brioche bread crumbs
- 5 blanched asparagus spears
- 2 tablespoons chiffonade basil
- 1/4 cup grated Parmigiano-Reggiano cheese

## Directions

Heat a pot of salt water for poaching. For the ravioli: In a mixing bowl, combine crab, red peppers, onions, cheese, 1 tablespoon basil, 2 tablespoons cream and bread crumbs. Season with salt and pepper. Fill each ravioli with 1/2 cup of the filling. Seal each ravioli with some of the egg wash, using a pastry brush.

For the sauce: In a sauce pan, heat the olive oil. Saute the peppers, jalapeno, onions and garlic for 2 minutes. Season with salt and pepper. Stir in the wine and cream. Bring up to a boil, reduce to a simmer. Simmer the sauce until the cream has reduced by half, about 4 to 5 minutes. Remove from the heat. With a hand-held blender, puree the sauce until smooth. Place back on the stove and mount in the butter. Season with salt and pepper. To finish the pasta: drop the ravioli in boiling salted and oiled water for 3 to 4 minutes or until the pasta is tender.

For the veal: In a saute pan, heat some olive oil. Season the veal with Essence, and season the flour and bread crumbs with Essence.

Dredge the veal in the flour. Dip each piece in the egg wash, removing any excess. Dredge the veal in the bread crumbs. Fry the veal for 3 minutes on each side or until golden. Remove from the pan and place on a paper-lined plate. Season with Essence. Remove the pasta from the water and drain. Season with olive oil, salt and pepper. Spoon the sauce in the center of platter. Lay the ravioli in the center of sauce. Place the veal against the ravioli. Garnish with the asparagus spears, basil and cheese.

### **Essence (Emeril's Creole Seasoning):**

- 2 1/2 tablespoons paprika
- 2 tablespoons salt
- 2 tablespoons garlic powder
- 1 tablespoon black pepper
- 1 tablespoon onion powder
- 1 tablespoon cayenne pepper
- 1 tablespoon dried leaf oregano
- 1 tablespoon dried thyme

Combine all ingredients thoroughly and store in an airtight jar or container.

Yield: about 2/3 cup

Recipe from "New New Orleans Cooking", by Emeril Lagasse and Jessie Tirsch. Published by William and Morrow, 1993.

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