



Crawfish Won Ton “Ravioli” with Roasted-Tomato Butter Sauce

For 6 main-dish servings, allowing 4 or 5 won tons per serving plus several left over for freezing

At Ralph Brennan’s Bacco restaurant, the crawfish mixture in this recipe fills pillows of ravioli pasta. Here, won tons are used instead. The sauce complements the won tons beautifully, adding a richness and a pleasant acidity.

FOR THE FILLING

- ¼ cup olive oil
- 1½ cups finely chopped onions
- ¾ cup finely chopped green sweet peppers
- ¾ cup finely chopped red sweet peppers
- ¾ cup finely chopped yellow sweet peppers
- ¾ cup finely sliced green onions, white and green parts
- 1 pound peeled crawfish tails,* coarsely chopped
- 2 tablespoons Creole seasoning
- 1 tablespoon Crystal pepper sauce or other relatively mild Louisiana pepper sauce
- 2 extra-large eggs, lightly beaten
- ½ cup very dry fine breadcrumbs

*If this ingredient is difficult to find where you live, see *Ingredient Sources* on page 424.

1. In a heavy 12-inch sauté pan, heat the olive oil over medium-high heat until just short of smoking, about two minutes.
2. Add the onions and sauté until they start becoming translucent, about three minutes, stirring occasionally.
3. Add the sweet peppers, green onions, crawfish, Creole seasoning, and pepper sauce, stirring well. Sauté until the peppers are crisp-tender, about four minutes, stirring occasionally.
4. Remove the filling from the heat and set it aside at room temperature until cool enough to handle, about 30 minutes, stirring occasionally.
5. Stir the eggs into the filling. Gradually add the breadcrumbs, mixing thoroughly. Refrigerate in a covered container until the breadcrumbs have absorbed the other flavors, at least two hours or overnight.

FOR PREPARING THE WON TONS

- ½ cup cornmeal, divided
- 1 egg, any size
- 96 to 100 won ton wrappers, 3 inches square

NOTES

The won ton filling may be made a day ahead.

Since the roasted-tomato butter sauce needs to be prepared as close to serving time as possible, form the won tons first and refrigerate them for up to four hours, then prepare the sauce as you’re bringing the won tons cooking water to a boil.

The recipe for the roasted-tomato butter sauce is on page 364.


To create ravioli with rounded edges as pictured left, cut the ravioli into rounds just after filling them, using a 2½-inch cookie cutter.

ADVANCE STEP

Prepare the Creole seasoning recipe on page 385.

SPECIAL EQUIPMENT

- A heavy 12-inch sauté pan
- A rimmed baking sheet
- Parchment paper
- A pastry brush
- An 8-quart saucepan or Dutch oven

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1. Line a rimmed baking sheet with parchment paper, then sprinkle the paper generously with cornmeal, using at least $\frac{1}{3}$ cup.
 2. In a small, shallow bowl, beat the egg with a fork until smooth. Lay a wonton wrapper on a work surface. Using a pastry brush, moisten the top of the wrapper all over with some of the egg.
 3. Mound 1 level tablespoon of the filling in the center of the wrapper. Line up another wrapper over the top and gently press down around the filling and working outwards to remove air pockets. Repeat to prepare the remaining wontons. (You will have enough filling to make about 50 wontons.)
 4. Place the finished wontons on the prepared baking sheet as formed. Once all the wontons are formed, sprinkle the tops lightly with cornmeal.
 5. Refrigerate the wontons for up to four hours. If made further ahead, lay them out on a sheet pan between parchment paper and freeze until firm, then gently transfer them to a self-closing freezer bag, being careful not to break the fragile edges of the wontons. The wontons may be kept frozen for up to one month.

FOR COOKING AND SERVING THE WONTONS

salted water, for cooking the wontons

- 1 recipe roasted-tomato butter sauce
- 3 tablespoons very finely sliced green onions, green parts only, for garnish
- 6 to 8 whole boiled crawfish, for garnish, optional

1. When ready to cook the wontons and make the sauce, put a generous amount of salted water on to boil in an 8-quart saucepan or Dutch oven.
2. Meanwhile, prepare the roasted-tomato butter sauce.
3. Ease small batches of the wontons (chilled or directly from the freezer) into the boiling salted water and cook uncovered until the wontons begin to float (indicating they are done), two to three minutes. Only cook the number of wontons you will actually be serving.
4. While the wontons are cooking, spoon roughly 2 tablespoons sauce in the bottom of each heated pasta bowl. As cooked, transfer four or five cooked wontons to each bowl with a slotted spoon.

Serving Suggestion: Serve immediately with the remaining sauce spooned over the wontons. Garnish with the green onions and the whole boiled crawfish if you're using it. **S**