

# CopyCat Romano's Macaroni Grill Ravioli Di Gamberi

## Ingredients

### Homemade Pasta Ingredients:

1 pound all-purpose flour  
4 eggs  
1 tablespoon olive oil  
1 tablespoon water  
1 teaspoon salt

### Shrimp Stuffing:

1 tablespoon olive oil  
1 tablespoon Butter  
1 1/2 pounds Shrimp , cleaned and devined  
2 cups chopped leeks white portion only  
1/2 teaspoon Salt  
1/4 teaspoon Ground White Pepper  
1 pound Ricotta cheese  
1 egg  
1/4 cup Heavy Cream  
1 tablespoon Fresh Basil, chopped fine  
1/2 tablespoon Fresh Thyme, chopped fine

### Lemon Butter Sauce:

2 cups Butter  
1/4 cup Dry White Wine  
2 tablespoons chopped garlic  
2 teaspoons saffron threads you can substitute with turmeric  
1/4 teaspoon Ground White Pepper  
2 tablespoons lemon juice  
1 cup Heavy Cream  
1/2 pound Cooked Shrimp

## Directions

### Pasta Instructions:

Place the flour in a mound on a clean, dry surface. Form a well or hole in the center of the flour. Break eggs into the center of the flour and add the oil, water, and salt.

Use your hands to mix the ingredients together and slowly mix in the flour. Knead until well mixed. Cover with a clean towel, and let it rest for 30 minutes. Cut the dough into quarters. Begin to pass the dough through a pasta machine and continue to run it through until the dough is smooth. Run the dough through the thinnest setting to form 4 sheets of dough.

### Shrimp filling:

**Shrimp Filling** Place olive oil and butter in a saute pan. Warm. Add shrimp, leeks, salt, and pepper. Cook for 4 minutes. Remove shrimp and set aside. In a bowl combine ricotta cheese, egg, cream, basil and thyme, and mix together. Combine cooled shrimp mixture and leek mixture.

### Filling the Ravioli:

**Filling the ravioli** Brush each sheet of pasta with beaten egg. Place 1 tablespoon mounds of shrimp/leek mixture 3 inches apart along 1 side of pasta. Fold the pasta over to form pockets. Gently press an indentation into the dough between the mounds of shrimp/leek mixture. Cut the ravioli into pieces along these lines.

### Lemon Butter Sauce:

**Lemon Butter Sauce** Melt butter in a saute pan. Add garlic, saffron, and pepper. Saute for 2 minutes. Add white wine and cook for 1 minute. Add lemon juice and cream. Cook until well mixed. Add cooked shrimp and cook for 1 minute. Serve by cooking ravioli for about 2 -3 minutes in a pot of boiling salted water. Remove from water and drain. Place ravioli in a bowl and cover with sauce.