



# Ravioli Stuffing

6 oz. lump crabmeat\*

4 oz. ricotta cheese\*

2 TBS. chopped fresh chives

1 egg yolk\*

1/2 cup parmesan and Romano cheese mix\*

salt and pepper to taste

Sauce Ingredients:  
2 cloves garlic, sliced

1 TBS. butter

3/4 cup heavy cream

1 TBS. fresh lemon juice

lemon zest  
Sauté garlic in butter in a small skillet, 1 minute. Stir in cream, increase heat to high, and boil until cream is reduced to 1/2 cup, about 5 minutes. Stir in lemon juice and season sauce with salt and pepper. Pour over cooked ravioli and garnish with lemon zest.