

# TIM FARMER'S COUNTRY KITCHEN

## CRAB RANGOON RAVIOLI (FRIED)

### **Pasta**

*1 1/2 cups flour*

*2 eggs*

*Water*

Crack eggs into flour and mix to combine. Add water, a little bit at a time, until reaches dough consistency. Place in fridge for 15-30 minutes. Using more flour, roll out dough into sheets. Cut in squares (size depending on how large you want them. Need two squares per ravioli)

### **Filling**

*3/4 cup crab meat*

*1/3 cup ricotta cheese*

*2-3 ounces cream cheese*

*Fresh cracked black pepper*

*Salt*

*Green onion, chopped*

*Lemon zest*

*Parmesan cheese*

Mix together all ingredients until smooth. Place dollop on pasta square and top with another square. Cut edges to make a smooth square. Using fork, press down on seams to seal. Flip over and do on other side. Heat oil to 300 degrees and fry raviolis until golden brown (flipping if needed). Remove and drain on paper towel. Serve with sweet and sour sauce.

