

## Langoustine Raviolo with Caviar & Champagne Beurre Blanc

*Single large raviolo with leek fondue and Champagne sauce, caviar topping.*

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Yield: 10 portions

Prep Time: 2 hours

Active Time: 1 hour

Service Temperature: Hot (55–60°C)

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### Ingredients

#### **Langoustine Filling**

- 400 g raw langoustine tail meat (shells reserved for stock)
  - 50 g scallop meat (for binding)
  - 10 g cream (35%)
  - 10 g cold butter, diced
  - 1 g fine sea salt
  - Pinch white pepper
  - Few drops of lemon juice
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#### **Raviolo Dough**

- 200 g “00” pasta flour
  - 2 whole eggs
  - 1 egg yolk
  - 5 ml olive oil
  - Pinch of fine salt
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#### **Leek Fondue**

- 250 g leeks (white part only, finely sliced)
  - 30 g butter
  - 40 ml white wine
  - 30 ml cream
  - Salt to taste
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#### **Champagne Beurre Blanc**

- 150 ml Champagne (Brut or Blanc de Blancs)
  - 50 ml white wine vinegar
  - 2 shallots, finely chopped
  - 120 g unsalted butter (cold, diced)
  - 30 ml cream (optional for stability)
  - Salt and lemon juice to taste
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#### **Caviar Garnish**

- 40 g Imperial or Oscietra caviar (4 g per portion)
  - **Optional:** edible gold leaf or chive tip for garnish
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## Method

### 1. Prepare the Langoustine Filling

Dice the langoustine tails and scallop.

Chill all ingredients before blending — keep everything below 10°C to maintain texture.

In a food processor, blend scallop and cream until smooth.

Add langoustine, butter, salt, pepper, and lemon juice; pulse briefly (do not overmix — aim for coarse mousse texture).

Chill immediately.

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### 2. Make the Pasta Dough

Combine flour, eggs, yolk, olive oil, and salt. Knead until smooth (8–10 minutes).

Wrap and rest at least 30 minutes at room temp.

Roll into thin sheets (0.8 mm) on pasta machine.

Cut into 10 cm circles for large single ravioli.

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### 3. Assemble the Raviolo

Spoon 35 g langoustine filling onto one pasta round.

Moisten edge lightly with water, cover with second round, and press gently to seal.

Trim edges with ring cutter for perfect shape.

Chill on semolina-dusted tray until service.

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### 4. Prepare Leek Fondue

Sweat leeks gently in butter until translucent (no color).

Add white wine; reduce to dry.

Add cream and cook until velvety.

Season lightly and hold warm at 50°C.

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### 5. Make Champagne Beurre Blanc

Combine Champagne, vinegar, and shallots in saucepan.

Reduce to about 2 tbsp liquid.

Whisk in butter cubes gradually over low heat to emulsify.

Strain and finish with a drop of cream (optional) for smoothness.

Season with salt and lemon juice. Keep warm (not hot — avoid splitting).

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### 6. Cook the Raviolo

Boil salted water (like for pasta).

Cook raviolo 2½–3 minutes, until just tender.

Gently remove with slotted spoon and place on towel to drain.

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### 7. Plating & Assembly (à la minute)

**Vessel:** Wide, shallow porcelain bowl or coupe plate.

Spoon 2 tbsp of leek fondue into the center of the bowl.

Place the hot raviolo gently on top.

Nap with Champagne beurre blanc (3–4 spoonfuls) around and slightly over the raviolo.

Place a 4 g quenelle of caviar directly on top of the raviolo.

**Optional:** add a tiny chive tip or gold leaf for refinement.

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## 8. Service Presentation

Serve immediately — heat and texture contrast are critical.

### The server announces:

“Langoustine raviolo with Champagne beurre blanc, leek fondue, and caviar — sea sweetness wrapped in silk.”

**Optional:** pour a few drops of Champagne beurre blanc tableside for elegance.

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### Chef's Notes

**Flavor design:** Sweet langoustine, buttery sauce, and salinity from caviar are perfectly balanced by Champagne acidity.

**Texture progression:** Soft pasta → creamy filling → airy foam → burst of caviar.

**Key technique:** Keep beurre blanc under 60°C to prevent separation.

**Advance prep:** Ravioli can be assembled 2 hours before service; store under damp towel in fridge.

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### Wine Pairing

Vintage Champagne (Extra Brut) — e.g., Krug, Dom Ruinart, or Agrapart.

Alternative: Aged Chardonnay from Jura or Meursault.

Non-alcoholic pairing: Sparkling verjus with yuzu zest.