

Roasted Tomato Cream Sauce over Lobster Ravioli

By Camine Pappas/Dec 2013

Makes 6 to 7 cups

30 medium lobster ravioli (I bought these from a reputable fresh pasta establishment. You can use any other fresh pasta.)

10 firm Roma tomatoes diced

1 can crushed tomatoes (unseasoned)

½ can San Marzano diced tomatoes



2 t dried oregano

1/3 C light olive oil

Salt and Pepper

4 cloves garlic finely chopped

¾ C water

1 C heavy cream

10 large basil leaves finely cut

DIRECTIONS:

In a large roasting pan, spread the tomatoes out and cover with olive oil and salt and pepper. Toss to coat. Roast in 375 degree oven for 50 minutes. Remove and place in large saucepan. Add the crushed tomatoes, garlic, oregano, salt and pepper if needed. Simmer on low for 1 hour. Can then store it overnight and reheat. When warm and ready to serve, add the heavy cream. Stir and serve over your favorite pasta. Top with fresh minced basil leaves.

To prepare pasta depends upon what kind of pasta you buy. I bought freshly made Lobster Ravioli which I put in boiling water for about 3 minutes to cook, until al dente. (Just when they start to float to the top.) Then transfer them IN TO the sauce, not the other way around. Don't drain them, just ladle out the pasta with a slotted spoon and add to tomato cream sauce.

(Note: I wish I had used twice the amount of fresh tomatoes, so I didn't have to add the San Marzano. Because this served 8, you could easily halve the recipe, keeping the fresh tomato amount the same and eliminating the San Marzano. Either way, I think you'll find the secret to the sauce is the roasted fresh tomatoes and the RIGHT pasta!)

Photo and recipe Copyright, Camine Pappas, 2013