



LOCAL FOOD OLYMPICS

Coconut Shrimp Ravioli with Green Curry Sauce

Contributed by Jenny Appel

Ingredients

Green Curry

3 jalapeño chili peppers, stemmed and seeded
4 cloves garlic
2 stalks lemon grass (tough outer leaves removed), coarsely chopped
1 ½ pieces ginger root or galangal root
¼ cup chopped shallots
¼ bunch cilantro stem ends trimmed (reserve some leaves, minced, for garnish)
1 tablespoon vegetable oil
1 can (13.5 or 14 ounces) unsweetened coconut milk
1 tablespoon fish sauce, or more to taste
1 tablespoon dark brown sugar, or more to taste
½ lime (juice only; about 1 tablespoon), or more to taste
½ bunch Thai basil leaves (may substitute regular basil), chopped (some reserved for garnish)
Fresh asparagus – sliced and blanched
Toasted coconut (for garnish)

Ravioli

1 pound shrimp, shelled and deveined
1 cup unsweetened coconut milk
Salt
40 store-bought won ton wrappers
Unsweetened coconut, toasted*, for garnish



Instructions

Green Curry Sauce: Place the jalapeño chili peppers, garlic, lemongrass, ginger root or galangal root, shallots and cilantro in a food processor and pulse until the mixture becomes a relatively smooth curry paste. Set aside.

In a medium saucepan over medium-high heat, heat the oil. Add the paste and cook, stirring, for about 2 minutes. Gradually add the coconut milk, stirring to combine. Cook for 10 minutes, adjusting the heat as necessary so that bubbles just break the surface; the sauce should thicken slightly. Add the fish sauce, sugar and lime juice. Adjust seasonings, adding more fish sauce, sugar or lime juice as desired. Remove pan from the heat and set aside.

Ravioli: Pat the shrimp dry. Place in a food processor and pulse until it is coarsely chopped. With the machine running, add coconut milk to form a mousse-like consistency. Add salt to taste.

To assemble ravioli, place a few wonton wrappers on a work surface. Put a small dollop of the shrimp filling in the center of each one, and moisten the edges of the wrappers. Fold over to form a triangle and press to seal. Repeat with remaining wrappers and filling.

Bring a large pot of salted water to a boil. Add the ravioli in batches and cook for about 3 minutes, or until the wrappers are tender and the filling has become opaque and somewhat firm. Using a wide slotted spoon, transfer the ravioli to a warmed serving platter or individual plates.

Meanwhile, add the Thai basil to the green curry sauce and reheat over low heat. Spoon the sauce over the ravioli and garnish with toasted coconut, basil and/or cilantro. Add blanched asparagus. Serve immediately.

Note: To toast coconut, add shredded coconut to small skillet and toast over medium-low heat until it is light brown and fragrant, stirring often to prevent burning. Transfer to a small bowl and set aside to cool.