

G R E A T C H E F S O F B O S T O N

Mistral's Maine Crab Ravioli

by **Clint Hamblin**

With a restaurant name inspired by the wind that sweeps through the South of France, Mistral has been part of Boston's fine dining scene since 1997. Don't let the limousines and Ferraris doubled parked in front of this South End establishment intimidate you. The Provence-inspired interior makes you feel instantly welcomed and Youssef Bessaoud, one of the restaurant's most personable waiters, will make your gastronomic journey a true adventure.

Chef and owner Jamie Mammano's uncomplicated French Mediterranean cuisine is sophisticated, creative and approachable, starting with a deliciously unusual Grilled Portobello Mushroom "Carpaccio" with Roasted Peppers Agrodolce and Baby Arugula. The Sushi Grade Tuna Tartare with Crispy Wontons, Ginger and Soy is totally refreshing but if you prefer meat and potatoes, the Beef Tenderloin, Mashed Potato and White Truffle Oil Pizza may be just for you.

The Roasted Rack of Colorado Lamb with Celery Root Gratin, Chantenay Carrots and Haricots Verts is exceptional, deliciously tender and perhaps the best lamb dish served in the South End, rivaled only by Mistral's Half

"Whole Roasted" Duck with Wild Mushroom Risotto and Dried Cranberry Gastrique. *C'est magnifique!*



Mistral chef and owner Jamie Mammano

Most impressive was the Maine Crab Ravioli with Thyme-Tomato Broth, a sumptuous and surprisingly easy to prepare appetizer guaranteed to make your guests sing praises to your culinary expertise. Using standard supermarket pre-packaged wonton skins and fresh crab, this dish can be prepared in less than 30 minutes.

"The Crab Ravioli is very popular, with approximately 25 to 35 orders prepared each and every night," Mistral's Chef de Cuisine Mark Goldberg said as he quickly assembled the dish.

Mistral is located at 233 Columbus Avenue between Berkeley and Clarendon Streets. If you live within the metro Boston area, you can make advance reservations to have Mistral's car transport your party from home to the restaurant and back again. The transportation is complimentary and available from 6:30 until 11 pm. How's that for service?

For more information, visit www.mistralbistro.com.

Mistral's Maine Crab Ravioli with Thyme-Tomato Broth

Ingredients

Crabmeat Filling
8 ounces crabmeat (Dungeness or Maine)
2 ounces mascarpone cheese
1 tablespoon Parmigiano
1 tablespoon chopped chives
1 pinch cracked black pepper
1 egg
wonton skins

Crab Broth
4 ounces crab or chicken broth
1 tablespoon small diced tomatoes (plum tomatoes)
1 tablespoon chopped chives
1 pinch thyme
1 tablespoon butter
salt and pepper to taste



PHOTO: CLINT HAMBLIN

Preparation

Crabmeat Filling

Carefully pick over the crabmeat, removing any bits of shell. Place crabmeat into small bowl and mix with mascarpone cheese, chives, Parmigiano cheese, egg and season with black pepper.

Crab Broth

Open the package of wonton skins and have a wet cloth available. Remove four or five skins placing each on a dry surface. Place the wet cloth over the remaining skins to keep them from drying out.

Ravioli

Fill each wonton in the middle with a small amount of the crab filling. Wet the edges of the skin and fold over, sealing the edges. If you used square wonton skins, you may want to trim the excess dough. Be sure that the wonton is sealed before cooking.

Place each wonton on a floured

tray. Cover with plastic wrap and put in a refrigerator until ready to cook.

Crab Broth

In a small sauce pot bring broth to a boil. Add diced tomatoes, thyme and butter. As soon as butter dissolves, turn off sauce and serve.

In boiling water, cook the ravioli for about three minutes. Remove ravioli to a serving dish. Pour crab broth over and serve.

Wine Pairing

2003 Trimbach "Reserve" Pinot Gris (Alsace, France)

Mistral's Ultimate Cosmo

5 count Grey Goose Orange
1 count Grand Marnier
splash of cranberry juice
splash of fresh lime

Mix with ice, pour into martini glass and serve.

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