Crispy Fried Ravioli with Crab Basil Pesto Dipping Sauce

Great appetiser or on a shared plate with friends

Preparation time	25 minutes
Serves	6 to 8 people
Cooking time	10 minutes

Prep list

500gm Fresh Ricotta Ravioli Cooked
250ml Buttermilk + 1 egg whisked
1 Cup course polenta + 1/2 Cup Grated Parmesan Cheese
1 tbsp Dried Oregano Leaves
750ml vegetable oil @ 190C

Method: Dip the cooked ravioli into the buttermilk, egg mixture then crumb it in polenta, parmesan cheese and oregano. Fry until golden brown, about 3 minutes. Drain off excess oil.

Crab Basil Pesto

6 Cloves roasted garlic
2 cups Fresh Basil Leaves
100 ml Extra Virgin Olive oil
150gm Pine nuts
1/3 cup Grated parmesan cheese
1/2 teaspoon salt & White pepper
100ml Cooked Crab Meat
1 cup Sour cream

Method: Combine roasted garlic, basil leaves, Olive oil, pine nuts, cheese and seasoning, Blitz until smooth, fold through crab meat and sour cream.