

Short Rib Tortellini

Serves: 6

Procedure

Pasta Dough

Mix flour, egg, egg yolk and salt in a Kitchenaid fitted with a dough hook. Mix until dough forms together.
Wrap and chill in refrigerator 1-2 hours or until ready to use.

Braised Short Ribs

Heat a pan with oil on high heat and allow to just begin to smoke. Add short ribs and cook to brown all sides. Remove ribs from the pan and clean.
Add oil and sweat the vegetables and aromatics until lightly colored.
Add the ribs back in the pan and deglaze with the vinegar. Reduce heat, once vinegar has absorbed, add the wine. Reduce the wine by half and add stock. Bring to a full boil, then reduce and simmer, covered, for 5 hours. Or until meat is VERY tender.
Once cooked, remove the ribs and strain out the stock. Chill.

Filling

In a food processor, take the short rib and ricotta and blend until just incorporated.
Remove from bowl and stir in parsley.
Place into a piping bag fitted with a medium round tip.

Forming

Set up a small bowl of water with a brush.
Using a pasta sheeter, roll dough to 1/16th of an inch setting. Lay out flat on a large surface lightly dusted with semolina flour.
Using a 2" circle cutter, stamp out the entire sheet.
Pipe about a half teaspoon of filling onto the center. Lightly brush water around the edges of the pasta.
Fold over one side to create a semi-circle, making sure to

Ingredients

Pasta Dough

500g 00 flour
1 whole egg
200g yolk
15g salt

Braised Short Ribs

5 short ribs
120ml olive oil
2 Medium white onions
1 large carrot
1 garlic head (cut in half horizontally)
4 sprigs Fresh Thyme
1 bay leaf
2 tsp. black peppercorns
93ml red wine vinegar
1.8L Cabernet Sauvignon
3.5L chicken stock

Filling

450g short rib
140g ricotta
2g minced parsley

Pickled Red Pearl Onions

1 cup sliced red pearl onions
118ml water
118ml red wine vinegar
3g salt
8g sugar
2 allspices, whole

press out and extra air and seal edges around the filling.
Taking both sides, fold and seal both ends together.
To cook, bring water, generously seasoned with water, to
a boil. Boil for 4-5 minutes. Strain.

Pickled Pearl Onions

Boil water, red wine vinegar, salt, sugar and allspice.
Pour over pearl onions and allow to marinade overnight.