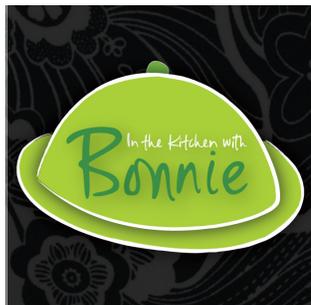


Home-Made Short Rib Ravioli *with a Mushroom Sherry Cream Sauce and Shaved Grana Padana*



INGREDIENTS

For the Short Rib Ravioli:

Filling

- 3 oz Braised rib meat
- 2 oz fontina cheese, grated
- 1 oz beef broth

Pasta

- 1 ea egg yolk
- 2 ea egg white
- 1 oz olive oil
- 1 ts salt

For the Mushroom Sherry Cream

- 3 oz mixed mushrooms, chopped
- 1 ea small shallot, small diced
- 1 oz dry sherry
- 3 oz heavy cream
- 1 Tbl butter
- TT salt and pepper

DIRECTIONS

For the Short Rib Ravioli:

Pasta dough:

- 1) Mix flour and salt by hand.
- 2) On a large flat surface, form a well by placing flour mixture on table and shape to resemble a large “doughnut” with the table exposed in the center.
- 3) Whip egg yolks and whites with olive oil until well combined.
- 4) Pour eggs into the middle of the well ensuring that none escapes out.
- 5) With a fork, start stirring the eggs while slowly pulling the flour into the center.
- 6) Once all the flour is incorporated, knead the dough for approximately 5 minutes, or until it forms a ball.
- 7) Tightly wrap the dough and place it in the refrigerator for at least 1 hour.

Rib filling:

- 1) Place rib meat in a mixing bowl and add the fontina cheese.
- 2) Mix by hand, adding a little beef broth if it is too dry.
- 3) Season with salt and pepper.

Ravioli Preparation:

- 1) Pull pasta dough out of the refrigerator and let it rest for 1 hour.
- 2) Using a pasta roller, pass the dough through each setting until you reach the smallest setting.
- 3) Cut 6 rounds from the dough, 3 of them being slightly smaller than the other three.
- 4) Place the smaller three on the table and divide the rib filling equally, placing it directly in the center.
- 5) Brush the exposed pasta dough with egg wash.
- 6) Apply the larger pasta circle over the meat and seal by pressing firmly, keeping out as much air as possible.
- 7) Wrap and let rest for 30 minutes

specialty of:
Executive Chef Daniel White

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Home-Made Short Rib Ravioli *with a Mushroom Sherry Cream Sauce* *and Shaved Grana Padana*



DIRECTIONS

Preparing the Meal:

- 1) Bring 1 gallon of salted water to a boil.
- 2) Preheat a saute pan on medium high heat.
- 3) Drop the ravioli in the boiling water and cook for 6 minutes.
- 4) While ravioli are cooking, put the mushrooms and shallots in the preheated saute pan with a little olive oil.
- 5) Do not stir, let the mushrooms caramelize to develop maximum flavor and color.
- 6) After the color is achieved, deglaze by adding the sherry to the pan, off the heat.
- 7) Add heavy cream and butter, reduce until the sauce coats the back of a spoon.
- 8) Season with salt and pepper.
- 9) Add cooked raviolis to sauce.

Presentation:

- 1) Individually place the raviolis on a plate.
- 2) Pour sauce over to coat the ravioli.
- 3) Top with shaved parmesan.
- 4) Enjoy

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