

Braised Short Rib Bolognese

1 Whole Fennel, medium dice
1 Onion, medium dice
3 Whole Carrots, medium dice
3 Celery stalks, medium dice
8 Garlic Cloves, whole
4 Bay Leaves
½ cup Red Wine
2 Tablespoon Tomato Paste
28 oz canned Italian Tomato
1 cup Chicken or Beef Stock
3 lbs Bone out Beef Short Ribs,dice to 1 inch cubes
3 Tablespoons Canola or Olive Oil
1 Bunch Thyme
1 Bunch Rosemary
Salt
Pepper

1. In a large, heavy bottom dutch oven, turn the heat to medium high with the measured out oil. Allow the oil to heat for 2 minutes.
2. While the oil is heating in the pot, take the cubed meat and season liberally with salt and pepper in a large bowl. After the meat is seasoned, place in the pot and sear the meat, making sure there is one layer on the bottom. Cook on high for 4 minutes. Remove from the pot and set aside.
3. In the same pot with the drippings and fat from seared meat, add another tablespoon of oil and add all of your diced veggies and garlic to a medium high heat. Cook the veggies until they become translucent but have very little color, 8 minutes.
4. After the veggies start to become translucent, add your bay leaves,tomato paste, rosemary and thyme. Stir with a spoon so the tomato paste is dispersed and cook for 1 more minute. Then add the red wine and deglaze the pot, using the spoon to get the brown bits off the bottom. Cook on a medium high heat for 2 minutes so the alcohol cooks out
5. Add the canned tomatoes and stock and bring to a simmer. About 5 minutes. Then add the seared meat to the pot and turn the heat to low with a top and cook for 1 ½ hours or until the meat begins to shred. Season with salt and pepper to taste.

**** Make sure to remove the rosemary and thyme stems along with the bay leaves before serve

Fresh Egg Pasta (Pasta all'uovo)

- 2 cups all-purpose flour
- 1 teaspoon kosher salt
- 3 large eggs (room temperature)
- 2 teaspoons extra-virgin olive oil
- ½ cup or less rice flour, or all-purpose flour for dusting

- Making dough:** Pour flour mixture onto a clean work surface, sprinkle salt and mix. Form a circular mound about the diameter of a dinner plate. Move about ¼ cup of flour off to the side.
- Create a wide well in the center and break the whole eggs into it. Using a fork, gently whisk the eggs to break them up.
- When the yolks and whites are combined, start swirling the fork around the flour wall, scraping a little flour each time into the beaten egg. Continue to swirl the fork each time getting more flour off the edges.
- When almost three fourths of the flour has been mixed in, use your fingertips to mix the mass into a craggy dough or use a bench scraper to cut and combine the dough. (Don't worry about the loose bits of flour crumbs on the surface, continue to gather and knead the dough- it will come together.) Leave the ¼ cup still off to the side.
- Kneading the dough:** When the dough has come together (there will still be flour on the surface of dough -that's ok) it's time to start kneading. Using the heel of your hand press down and push the dough away from you. Fold the top dough towards you, and again, using heel of the hand, press and push away. Rotate the dough 90 degrees, and start again from step one-pressing down and pushing dough away from you. Fold the top dough towards you, rotate.....and so on. If after a minute your dough feels really sticky, sprinkle it with the flour you set aside.
- After kneading the dough (about 3-5 minutes by hand) you should have formed a fairly soft pliable dough. Cover with plastic wrap and let it rest for at least 15 minutes or up to 2 hours.
- Rolling and shaping the dough:** Dust several trays lightly dusted with semolina. After the dough has rested, unwrap. The dough will feel a little sticky. Divide the dough into 2 pieces. Shape each piece roughly into a flat elongated piece and lightly dust with flour. Try not to handle and press the dough more than you have to. Keep the other discs covered with plastic wrap as you work.
- Set the pasta rollers setting to the widest setting (No.1 on a Kitchen Aid). Feed dough and let it pass through the rollers once. Take the dough and fold into thirds -folding it to meet in the middle. Lightly press down on the seams and edges. Dust lightly with flour. With the open end down, feed dough through the rollers again.
- Fold the sheet into thirds again, pressing down on the seams and dusting it lightly with flour. Feed the rollers and let it pass through the rollers a second time.
- Set the rollers to No. 2 and pass the pasta sheet through the rollers **once. Increase the notch to the next setting and pass the pasta sheet through. Continue to do so until you reach No. 5** The pasta sheet will be long at this point. If at any point the pasta sheet is too long for you to handle, cut the sheet in half.

11. Set rollers on No. 5 and pass the pasta sheet through the rollers **once**. Lay the pasta sheets on sheet pan lightly dusted with flour. You can use each sheet **for lasagna, cannelloni or ravioli**.
12. The pasta sheets should be fairly dry but not brittle. If the pasta sheet is too damp, cutting it will be difficult and the ribbons will stick to each other.

Equipment Needed:

- Pasta Roller or Rolling Pin
- Dutch Oven
- Chef Knife
- Cutting Board
- Wooden Spoon
- Can Opener
- Mixing Bowls