

Fumé Bistro Short Rib Ravioli

Makes approximately 30 ravioli, 6 hearty portions
Ask your butcher for 1lb (3-rib) short ribs for consistency in cooking.

5-6lbs short ribs	3 T vegetable oil
1 large onion, diced	Olive oil
1 fennel bulb, diced	2 ½ -3 pounds pasta sheets*
2 carrots, peeled and diced	2T chopped parsley mixed together with 1 tsp lemon zest
3 roma tomatoes, diced	Grated parmesan
4 cloves garlic, sliced	
½ cup red wine, preferably ZD Cabernet	in saché
½ cup ruby style port	1 tsp black peppercorns
4 cups beef stock, preferably home made but canned will do nicely	1 tsp juniper berries
4 Yukon gold potatoes (size of lemons) boiled and diced small	3 bay leaves
salt and pepper	4 sprigs fresh thyme
	4 sprigs fresh sage
	2 cloves

1. Heat vegetable oil until it just starts to smoke in a heavy bottom pot large enough to fit all the short ribs in a single layer
2. rub short ribs with olive oil and salt and pepper generously (olive oil will help the salt and pepper stick to the meat, (neat trick))
3. brown short ribs on all sides and remove from pan, drain all but 1T oil
4. Add vegetables except potato on high heat and sauté 2-3 minutes until they start to brown, deglaze with wine and port, reduce by ½
5. add beef stock, saché and short ribs, bring to a boil, cover and put in 300-degree oven for approx. 2½ hours, check and rotate every 45 minutes. Short ribs should be falling off the bone tender
6. remove ribs from the liquid and let cool. When cool enough to handle, shred meat from the bone and mix in diced Yukon gold potatoes
7. strain the sauce and reduce by 1/3, puree the vegetables and add back to the sauce. Use a small amount of sauce to moisten meat and potato mixture
8. roll out pasta, mound 2T meat mixture, egg wash pasta, press and cut ravioli, making sure edges are securely pressed close
9. boil ravioli in salted water 2-3 minutes until pasta is cooked, drain, add to heated sauce and serve in pasta bowls with a sprinkling of freshly grated parmesan cheese and parsley mixture

* You may use egg roll wrappers instead of pasta sheets, allow 2 ravioli per wrapper