



• Coda alla vaccinara al moda nostro •

Oxtail Raviolis

Yields one dozen ravioli

Dough

7 C flour

8 fresh farmed eggs

1 T extra virgin olive oil

1 T white wine

- Weigh out flour and place into a small Kitchen Aid bowl fitted with dough hook
- Mix eggs with white wine and olive oil • Add to flour and mix on low speed • Mix until combined, wrap and cool

Oxtail

1 bottle red wine

1 C onion, small dice

1 C celery, small dice

1 C carrot, small dice

6 cloves garlic, smashed

3 sprigs of thyme

1 T extra virgin olive oil

5 Qt beef stock

- Unwrap and pat dry 20 pieces of oxtail meat • Warm large sauté pan over medium to high heat • Add a teaspoon of olive oil to pan • Season meat with salt and add to hot pan • Sear on all sides, remove and add to large roasting pan • In same pan caramelize chopped onions, celery, carrots • Add one bottle of red wine, garlic, and fresh thyme • Reduce wine by half and pour over oxtail • Cover with beef stock and place in 300 degree oven with lid • Cook for 3-4 hours or until tender • Remove oxtail from broth and set aside on tray to cool slightly, then pick meat away from bones • Strain braising liquid, cool down, and reserve • Season half of meat with salt and pepper • Cool until ready to use

Ravioli

- Roll out pasta dough as thin as possible (without making too delicate) into two long sheets • Spread oxtail mixture onto first sheet of pasta dough • Cover with other pasta sheet and pass down around raviolis • Cut out with round ring mold and reserve until serving

Broth

½ C onions, small dice

½ C celery, small dice

½ C carrots, small dice

8 egg whites

• In large pot add other half of oxtail meat mixed with small dice of onions, celery, carrots • Add egg whites • Add Oxtail braising liquid • Cook over med-high heat, stirring often • Once the raft is formed stop stirring and lower heat to a simmer • After three hours strain out the broth and reserve until ready to use

Serve

1 oz celery root, small dice

1 oz celery, small dice

1 oz pearl onions, shaved

• Boil salted water in large pot over high heat • Add raviolis and cook for two-three minutes • Remove from water and place in a serving bowl • Garnish with celery root dice, celery and shaved pearl onions to preference • Add hot broth and serve