



## Pappardelle and Short Rib Bolognese Pasta

INGREDIENTS	QTY
Pappardelle, cooked	6 oz
Short Ribs Bolognese	4 oz
Pecorino, shaved	1 oz
Beef Short Ribs	5 lb
Carrots 1/4' diced	2 each
Celery 1/4' diced	3 stalks
Onion 1/4' diced	1 each
Red Wine	2 cups
Tomato Paste	1 cup
Chicken or Beef stock	1 gal
Flour	1 cup
Salt and Pepper	to taste
Pepper corn	1 Tbsp
Garlic cloves	6 each
Bay leaves	5 each
Fennel seeds	1 Tbsp

### Preparation

Preheat oven to 300 degrees.

Generously dust the short ribs with the flour and seasonings. Brown dusted ribs on all sides, remove from pan and set on cooling rack.

In the same pan, sweat the mirepoix until caramelized and deglaze with the wine. Allow caramelized mixture to simmer in pan for 10 minutes and incorporate tomato paste and stock. Simmer another 15 minutes. Place the Ribs in a tall hotel pan, cover with the broth.

Cover tightly with foil and braise in oven for 3 hours.

Cook the Pappardelle pasta "al dente" and toss with bolognese.

Finish dish with Pecorino cheese and a crusty baguette