



RECIPE BY
EXECUTIVE CHEF TODD KELLY

Braised Prime Beef Cheeks with Ricotta Gnudi

Ricotta Gnudi	
2 1/2 cups	Ricotta Cheese
1/2 cup	Parmesan Cheese
1 each	Egg
1 each	Egg White
2 ounces	Small Diced Prosciutto
2 Tablespoons	Chopped Parsley
1/4 teaspoons	Fresh Nutmeg
1 teaspoon	Salt
1/2 teaspoon	Black Pepper
1/2 cup + 2 Tbsp	All Purpose Flour

1. Blend all ingredients except the flour.
2. Add flour at the very last minute right before cooking.
3. Knead gnudi into ovals and put into additional flour. Cook in a pot of simmering water for 5 minutes.

Beef Cheeks	
8 each	Scallions
5 inches	Ginger
2 each	Onion
2 cups	Sherry
2 pounds	Beef Cheeks
2 quarts	Chicken Stock
As Needed	Flour
As Needed	Salt
1/2 cup	Black Vinegar

1. Lightly coat beef cheeks with flour.
2. Sear in pan until golden brown; remove.
3. Using same pan, sauté chopped scallions, onion, and ginger until golden brown
4. Deglaze with sherry; reduce by half.
5. Add beef cheeks, chicken stock and vinegar.
6. Simmer for two hours.
7. Remove cheeks; strain sauce.
8. Drizzle hen of the woods mushrooms with olive oil and chopped garlic.
9. Roast at 400°F until tender and golden brown
10. To assemble dish distribute gnudi between eight plates, place three beef cheeks and a small cluster of mushrooms on top. Drizzle with finished sauce. Yields eight portions.

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