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NETHERLAND PLAZA

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## Red Wine Braised Short Ribs with Roasted Garlic Tortellini and Summer Truffles

As sampled at Zoofari 2008

### Short ribs

|          |                     |          |                   |
|----------|---------------------|----------|-------------------|
| 2 pounds | Boneless short ribs | 1 bottle | Cabernet          |
| 2 ea     | Onions              | 1 ea     | Carrot            |
| 2 ea     | Celery              | 2 ea     | Bay leaves        |
| 1 bu     | Thyme               | 10 ea    | Black peppercorns |
| 2 qts    | Veal stock          | 2 T      | Tomato paste      |

1. Cut ribs to 8 ounce portions. Season with salt and pepper and dust with flour
2. Sear ribs in a hot skillet until brown on all sides and remove
3. Add vegetables and caramelize, add tomato paste and cook for 5 minutes
4. Add red wine and reduce by half
5. Add veal stock and bring to a simmer
6. Add ribs and remaining ingredients and cover with foil and bake in a 300 degree oven for four hours
7. Remove ribs from pan, strain out all of the vegetables and cook sauce to desired consistency and flavor

### Pasta Dough

|         |                   |      |                        |
|---------|-------------------|------|------------------------|
| 1 1/2 c | All Purpose Flour | 5 ea | Egg Yolks              |
| 1 ea    | Whole Eggs        | 2 t  | Extra Virgin Olive Oil |
| 1 1/2 T | Heavy Cream       | 1 T  | Salt                   |

1. Blend all ingredients and knead for 10 minutes
2. Refrigerate and let dough rest for 1 hour

### Tortellini Filling

|     |                |       |                |
|-----|----------------|-------|----------------|
| 1 c | Ricotta Cheese | 1/4 c | Roasted Garlic |
| 3 T | Chopped Chives |       |                |

1. Blend all ingredients

### Pasta Method

1. Roll pasta to 1/4 inch thick. Cut circles 3 inches in diameter.
2. Place 2 tsp. of filling in the center, rub 1/2 of the outside perimeter of the dough with water and fold the wet dough to the dry dough
3. Folding the half moon shaped filled pasta in a downward motion creating the tortellini shape
4. Pinch dough to hold shape

### Summer Truffle Mire Poix

|      |                   |      |                  |
|------|-------------------|------|------------------|
| 1 ea | Onion             | 1 ea | Carrot           |
| 2 ea | Celery Stalks     | 2 oz | Summer Truffles  |
| 2 T  | Black Truffle Oil | 2 T  | Grape Seseed Oil |
| 1 ea | Thyme Sprig       |      |                  |

1. Fine dice the carrot, onion and celery
2. Place vegetable, thyme and grape seed oil in a pot and cook over low heat until tender
3. Mix with chopped summer truffles and truffle oil