

Pasta at *Twin Farms*

Short Rib and Truffle Tortellini

Advance Prep:

Braised Short Ribs

Alternatively, you can purchase short ribs for inclusion in the recipe

Ingredients:

- 5 pounds short ribs
- 2 quarts mirepoix (carrots, onions, celery, fennel, garlic, pink and black peppercorns, coriander seed, fennel seed)
- 3 ounces tomato paste
- 2 cups red wine
- 1 quart beef broth
- Salt and pepper to season

Method:

- Season short ribs generously with salt and pepper.
- On high heat sear all sides of the short rib making sure not to overcrowd the pan.
- Set short ribs to the side and add chopped mirepoix.
- Sweat the vegetables for 5-7 minutes and add tomato paste, stirring to evenly coat.
- Once tomato paste has slightly caramelized, add red wine and let reduce by half.
- Return short ribs to pan and add beef broth (beef should be covered $\frac{3}{4}$ in liquid, add water if needed).
- Cover with a layer of plastic wrap then aluminum foil and cook at 350 for 3-4 hrs.
- When short ribs are done cooking, let cool in the liquid then strain the liquid and set to the side.
- Chop short ribs and add some of the braising liquid back in (the chopped mixture should not be loose).
- Set some beef aside to add to your sauce.



Pasta Dough

Ingredients:

- 15 egg yolks
- 2 egg whites
- 2 cups double zero or all-purpose flour
- Generous pinch of salt
- Tbsp lemon juice

Method:

Incorporate eggs into flour and salt mixture bit by bit until a shaggy dough forms. Add lemon juice and knead until dough becomes uniform and pliable (about 5-7 minutes). Cover in plastic wrap, allow to rest 30 minutes (or 2 hours refrigerated).

Tortellini Filling

Ingredients:

- 2 cups chopped braised short rib (prepared or purchased)
- 2 cups ricotta
- 1 cup chopped herbs (parsley, chives and thyme)
- 2 lemons zested
- 2 grams fresh truffle (use truffle oil if fresh truffle is not available, but be mindful the oil is very potent and can become overwhelming)
- Salt and pepper to taste

Method:

Fold everything into the ricotta, mix well. Transfer filling into a piping bag and keep refrigerated until ready to use.

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Recipe:

Shaping Your Pasta

Method:

- After the dough has had time to rest, roll the dough out to desired thickness using a rolling pin or pasta sheeter. (Insider tip: Your fingers should be just visible through the dough)
- Using a ring cutter punch out circles in the dough.
- Pipe about a quarter-sized amount of tortellini filling into the center of the circle.
- Using your finger trace a semi-circle around the outside edge of the dough with water and fold in half.
- Pinch firmly, then with flat side facing away from you push, the corners together creating a fortune cooking shape.
- Folding one corner over the other pinch hard to create your tortellini.

Cooking Your Pasta

Method:

- Cook your tortellini in boiling water for about 90 seconds or until it begins to float.



Brown Butter Lemon Sauce and Final Tortellini Dish

Ingredients -

- Butter
- Pasta water
- Braising liquid (if you braised your own short ribs)
- Salt to taste
- Chopped herbs (parsley, chives and thyme)
- Lemon juice

Method -

Add a generous knob of butter to pan on medium heat. Allow butter to melt and clarify, lower heat when butter begins to brown. Add a few tablespoons of pasta water and optional braising liquid. Season with salt. Once butter sauce is emulsified and homogenous, add a generous pinch of chopped herbs and the reserved short ribs.

Transfer cooked pasta to pan, toss to coat, and add a small amount of lemon juice just before serving so the herbs do not turn brown.

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Equipment List



- Pot
- Pan
- Large mixing bowl
- Clean surface for kneading
- Plastic wrap
- Aluminum foil
- Mixing spoon
- Knife
- Piping bag
- Rolling pin or pasta sheeter
- Ring cutter or round cookie cutter