



JEM'S EASY AND FAST

SHORT RIB RAGU AND PAPPARDELLE PASTA

PERFECTLY PAIRED WITH
VEEMA GSM LANGUEDOC

*inspired by
Pasta Grannies*



short rib ragu

Ingredients

- 1 C. chopped mushrooms
- ½ C. chopped carrot
- ½ C. chopped celery
- ½ C. chopped onion
- 3 cloves minced garlic
- ¼ C. chopped parsley
- 1 tsp. dried oregano
- 1 ½ C. tomato sauce
- ¼ C. fruity red wine (Jem used Domaine Pral Beaujolais)
- ½ tsp. anchovy paste
- 2 bay leaves
- ¾ - 1lb. boneless beef short ribs (seasoned on each side with salt & pepper)

Finish sauce with:

- A splash of Armagnac, Brandy, or Whisky
- 2 Tab. cold butter cut into small pieces

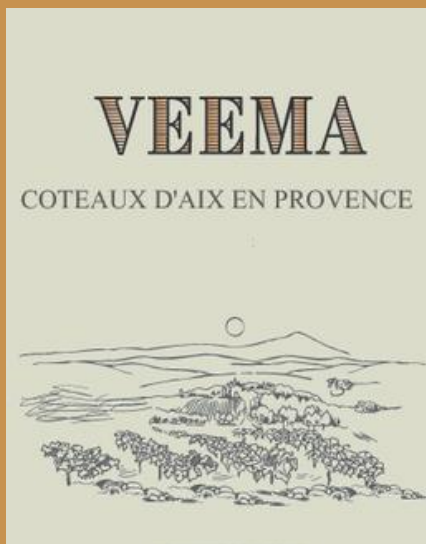
Method

Mix all ingredients for the ragu inside your InstantPot bowl. Top with the seasoned short ribs and lock the lid. Cook on high pressure for 45 minutes and allow to rest for a minimum of 20 minutes (ideally until pressure drops naturally).

Remove the short ribs to a plate and shred. Using a stick blender, puree ½ of the tomato sauce in the bowl. Return shredded meat to the pot and stir in the cold butter pieces slowly to emulsify.

Season the ragu with a splash of Armagnac (Brandy or Whisky are great substitutions) and additional salt and pepper if needed.

Ladle the finished sauce over homemade pasta and enjoy with a glass of Veema.





pappardelle pasta for two

Ingredients

1/3. C. all-purpose flour

(+ additional for flouring the board)

1/3. C. semolina flour

1 small egg (mine are from the Bearwallow Valley CSA)

Sea salt for boiling the pasta

Method

Mix the all purpose and semolina flour together in a small bowl. You can use 100% all purpose flour but I find the addition of the semolina makes the pasta stronger, chewier, and more flavorful - a perfect complement to a strong sauce like short rib ragu.

Method, continued

Crack the egg into the center of the bowl and use a fork to mix completely. Turn the bowl out onto a large board and knead the dough for 10 minutes.

Try not to add any additional flour, the dough will remain sticky for at least the first 5 minutes of kneading. After that it should start really coming together and smoothing out. Let the dough rest for 10-15 minutes under plastic to keep it from drying out.

After 15 minutes, turn the dough out again on the board and knead for an additional 5 minutes. The dough should be soft, smooth, and have a velvet-like finish to the surface when done. Cut into 2 pieces.

Using just enough flour to keep the dough from sticking, roll 1 piece of the dough into a 12" x 9" rectangle.

You should be able to see your hand through the pasta. Sprinkle the rectangle lightly with flour and roll up the longest edge into a log. Cut 1" slices and unwind the pasta into small mounds on a baking sheet.

Allow to dry while rolling out and cutting the remaining piece of dough.

This pasta contains no salt so it is very important to salt the cooking water heavily with sea salt. Boil just 1 minute and drain.

Top with sauce and enjoy your hard work!