



Braised Beef Ravioli with Chianti sauce, pancetta and cremini mushrooms

Yield 4 servings: 24 ravioli. Approx. 6 oz. ravioli per person

Chianti Sauce

1 TBSP	Grapeseed oil
1 tsp	Garlic, minced
1 TBSP	Shallot, minced
1 Cup	Chianti wine, reduce to 3 TBSP of liquid
1 ½ Cup	Beef stock, unsalted
2 TBSP	Butter
½ tsp	Thyme, picked and chopped
Pinch	Salt and pepper

In a small sauce pot add the grapeseed oil, shallot and garlic. Sauté for 60 seconds until fragrant and lightly golden color. Deglaze the pan with the Chianti wine and reduce the wine until there is about 3 TBSP left in the pan. Add the beef stock, thyme, butter, salt and pepper. Bring the sauce to a simmer.

Cremini mushrooms

2 TBSP	Pancetta, ¼" dice
2 Cups	Cremini mushrooms, sliced
Pinch	Salt and pepper

Heat a sauté pan and add the diced pancetta. Cook to render the fat out and crisp the pancetta. Discard excess fat, leaving just 2 TBSP in the pan. Add the cremini mushrooms, salt and pepper and sauté for 3 minutes until mushrooms are tender.

Finishing ingredients

2 TBSP	Parmesan cheese, grated
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To serve:

Simmer the ravioli and arrange 6 ravioli on each plate. Drizzle with 3 oz. of sauce and 2 TBSP pancetta/mushroom sauté.

Buon appetito!

