

Buckwheat

Menu Description: wide ribbon pasta, celeriac, nebbiolo-braised beef cheek

Serving Size: 10 Servings

Categories: Sabatini's

Cost Per Serving
\$ 3.33



<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created:	3.6.17	Angelo Auriana
Revised:	3.7.17	AJ
	3/21/17	EA
	4/4/17	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
Beef Cheeks:				
2.000	Kg	Beef Cheeks (10 x 50 g)	Trimmed	20-100023914
0.100	lt	Vegetable oil		20-100001608
0.500	Kg	Bone Marrow		20-100000518
0.100	kg	Tomato Paste		20-100001217
0.350	kg	Red Onion		20-100000838
0.500	lt	Barolo Giordano		20-100021852
0.200	kg	Roma Tomato		20-100000861
1.000	lt	Beef Stock		50-100000150
0.005	kg	Fresh Garlic		20-100000869
Pasta Dough: 80g per serving				
1.800	Kg	Pasta Flour 00		20-100000471
1.500	Kg	Egg Yolk		20-100026545
0.200	Kg	Buck Wheat Flour		20-100000472
0.015	Kg	Grated Parmesan		20-100026522
Celery Root Puree:				
0.300	Kg	Celery Root		20-100000875
0.001	Kg	Peppercorn Black (5 ea)		20-100001296
0.001	Kg	Bay Leaf (1ea)		20-100001270
0.500	LT	Milk		20-100000577
0.500	Lt	Water		

Method of Preparation:

Braised Beef Cheek:

- 1- Season and sear the beef cheeks in vegetable oil on high heat until starting to color.
- 2- Add the red onions and sauté until brown.
- 3- Stir in the tomato paste and garlic.
- 4- Deglaze with red wine, reduce by half. Add the tomatoes, beef stock, thyme, bay leaves, rosemary, sage and cloves.
- 5- Bring to a boil, reduce to a simmer. Cover and put in a slow 300-325F (160C) oven for 1-1.5 hours or until fork tender. Check every 20-30 minutes to ensure cooking slowly.

6- Remove from heat. Take the beef cheek out of the sauce. Clean sinews and fat. Reduce sauce slightly. Return the meat to the sauce. Check the consistency and season to taste.

Celery Root Purre:

1- Peel and cut celery root in small chunks and cook in milk and water with bay leaf and whole pepper grains.

2- Drain, reserve cooking liquid. Remove bay leaf. Puree in vitamix adding reserved cooking liquid to a creamy consistency. Set aside.

To Finish:

1- In a saute pan, toss buck wheat pappardelle to coat with braised beef cheek sauce, sprinkle with reggiano and serve very hot over a celery root puree.