

## Penne con Brasato di Manzo

Description: Quill Shaped Pasta with Braised Short Ribs in a Red Wine Sauce and Parmesan Cheese

Serving Size: 50

**\*\*Dish should be made in Sabatini's dining room when electrical outlets are available\*\***

Categories: Pasta

<b>Cost Per Serving</b>
\$ 1.99

Action	Date	Initials
Created	8/17/2012	CR
Revised	12/1/2015	EA



Amount	Measure	Ingredient	Preparation Method	Product No.
0.250	lt	Vegetable oil		20-100001608
9.5	kg	Beef short ribs		20-100000517
0.400	kg	Celery	chopped	20-100000813
0.800	kg	Onions	chopped	20-100000835
0.400	kg	Carrots	chopped	20-100000811
0.120	kg	Garlic cloves	chopped	20-100000869
1.200	lt	Red wine		20-100001687
0.120	kg	Tomato paste		20-100001217
5.000	kg	Roma tomatoes	chopped	20-100000861
4.000	lt	Beef stock		50-100000150
0.025	kg	Thyme	chopped	20-100000886
0.003	kg	Bay leaves		20-100001270
0.025	kg	Rosemary	chopped	20-100000879
0.025	kg	Sage	chopped	20-100000880
0.003	kg	Cloves		20-100001280
4.500	kg	Penne rigate		20-100001564
0.400	kg	Butter		20-100001600
0.600	kg	Parmesan cheese	grated	20-100000533

### Method of Preparation:

- Sear the short ribs in vegetable oil on high heat until starting to color.
- Add the onion, celery and carrots and sauté all until brown.
- Stir in the tomato paste and garlic.
- Deglaze with red wine, reduce by half. Add the tomatoes, beef stock, thyme, bay leaves, rosemary, sage and cloves.
- 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.
- Remove from heat. Take the ribs out of the sauce and take the meat off the bones. Return the meat to the sauce. Check the consistency and season to taste.

### At Service Time

- Cook the penne in boiling salted water. Drain, toss with the butter and dress with the sauce.
- When presenting make sure that chunks of beef are clearly visible on top of the pasta.
- Grated parmesan cheese on top.