



## **2016 Downtown Chef Challenge Winning Recipe**

**Braised Short Rib and Pumpkin Ravioli with Herbed Pumpkin Cream Sauce**  
**Chef: Cody Bartels of (kol)**

### **Ingredients**

3 lbs. short Ribs  
2 lbs. whole pumpkin (1 lb. cubed, 1 lb. shaved and fried)  
2 large yellow onions (rough chop)  
2 large carrots (rough chop)  
4 cloves garlic (3 whole, 1 chopped)  
1 bottle cabernet  
2 oz olive oil  
1 gal. beef stock  
4 sprigs fresh thyme (1/2 whole sprigs, 1/2 finely chopped)  
4 sprigs fresh rosemary (1/2 whole sprigs, 1/2 finely chopped)  
4 sprigs fresh sage (1/2 whole sprigs, 1/2 finely chopped)  
1 cup pumpkin solids  
2 cups heavy cream  
4 large eggs  
4 cups all-purpose flour  
2 oz. Water

## **DIRECTIONS**

### **Pasta**

Mix all-purpose flour and eggs until well incorporated. Slowly add water until desired consistency. Roll into thin sheets and cool.

### **Short Ribs**

In a large skillet, heat olive oil. Add short ribs, and sear generously on all sides. Add onion, carrot, and garlic, and sweat until onion is translucent. Add half of each herb, whole sprigs. Add cabernet, and reduce by half. Add beef stock to cover, and bring to boil. Reduce heat to simmer, and cover skillet. Braise for 3 hours. Pull ribs from liquid. Discard braise, and cool ribs.

### **1 lb. cubed pumpkin, seasoned seared until tender**

### **Ravioli**

Wrap shredded rib meat and seared pumpkin together in pasta sheets, cut into ravioli squares. Press edges with a fork to seal. Blanch in salted boiling water until done and floating.

### **Herbed Pumpkin Cream Sauce**

In sauté pan, melt butter. Add chopped garlic, shallots, and remainder of chopped herbs. Sweat until garlic and shallots are tender. Add ½ cup pumpkin solids. Whisk in heavy cream. Reduce until desired consistency. Add ravioli, and toss to coat. Drizzle with white truffle oil, and garnish with fried pumpkin curls.

*Enjoy!*