

Spiced Pumpkin Ravioli with Braised Shortribs and Sage Brown Butter



Ingredients

Ribs:

1 tbsp. vegetable oil
2- 2 ½ # beef shortribs, or ribs
½ onion, diced
1 tsp. minced garlic
1 tbsp. ground cumin
1 tbsp. chili powder
salt and pepper to taste

Raviolis:

1 cup pumpkin puree, fresh or canned
½ tsp. ground cinnamon
¼ tsp. ground nutmeg
¼ tsp. ground ginger
½ tsp. salt
¼ tsp. ground pepper
2 tbsp. light brown sugar
30 wonton or pot sticker wrappers (square or round)
1 egg, beaten

Sage Brown Butter:

6 tbsp. whole butter
1 tsp. kosher salt
6 leaves fresh sage, thinly sliced
2 tbsp. fresh parmesan cheese
½ cup diced fresh pumpkin or squash for garnish- optional, poached until tender

Procedure

1. Shortribs: Preheat oven to 400°F. Heat vegetable oil in a heavy bottom large sauce pan. Season both sides of the ribs with salt and pepper. When the oil is very hot, sear both sides of the ribs until brown. Add onions and garlic and stir to cook briefly. Add chili powder and cumin. Barely cover with water and cover with lid or foil. Place in oven until meat falls off bone, about 1-1 ½ hours.
2. Ravioli: Combine pumpkin, sugar and spices. Working a few at a time, lay out wonton or pot sticker wrappers. Brush beaten egg on edges of the wrapper. Only brush on one half, keep the other half dry. Scoop a small teaspoon of filling in the center. Fold the wrapper in half so the dry edge meets up to the wet edge. Press the edges together to seal tightly. Gently press filling so it spreads within the dumpling. Do not overfill the dumpling. After all dumplings are filled, let rest for 30 minutes so the seal sets.
3. When shortribs are super tender, remove from liquid, and cool enough to handle. Pull the meat off the bones and shred or chop up. Return to sauce and before service, heat meat in sauce until it is “soupy”. (If there is not enough liquid, add some water or broth).
4. Raviolis can be frozen flat, not touching one another, if desired. When time to eat, bring a pot of water with a pinch of salt to barely a simmer. Simmer raviolis (fresh made for 2-3 minutes- frozen for 5-6 minutes). Remove from water, and drain.
5. Brown Butter: Heat whole butter in a sauté pan over low heat with 1 tsp. salt (or as desired). Swirl pan on heat until butter is brown and has a nutty aroma. Remove pan from heat and add sage leaves. Serve immediately.
6. To serve, portion cooked raviolis amongst plates. Portion short rib meat. Pour brown butter over ravioli and garnish with poached pumpkin or squash and lots of grated parmesan cheese.

* Pairs perfectly with Hard Apple Cider

- Serves 5-6 as a starter plate

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