



Miele

Beef brisket ravioli with dried olives

By Miele

2 hours

Preparation time

9 hours and 15 minutes

Cooking time

6

Serves

INGREDIENTS

Dried olives

100 g Kalamata olives, pitted and roughly chopped

Beef brisket filling

2 kg beef brisket, point end
100 g green olives, pitted and finely chopped
50 g preserved lemon, rinsed and finely chopped
1 bunch parsley, leaves picked and chopped
Salt flakes and pepper to taste
Extra virgin olive oil

Ravioli

560 g bakers flour
20 g rosemary leaves, picked and washed
10 g salt
6 eggs
30 ml olive oil
200 ml red wine beef jus
60 g butter
Vino cotto and salt flakes to taste
Dehydrated olives, micro herbs and fresh grated
parmesan to garnish

METHOD

Dried olives

1. Arrange the olives on a paper lined universal tray, place on shelf level 2.

Select Combination Mode:

Fan Plus at 90°C + 4 hours + 0% moisture. Remove the olives from the Oven when they are crisp and crunchy, approximately 3-4 hours. Cool on the tray then store at room temperature in an airtight container.

Beef brisket filling

1. Oil and season the beef brisket and place onto a universal with roasting and grilling insert on Shelf position 2. Select Combination Mode:

Fan Plus at 130°C + 5 hours + 100% moisture. Roast until meat is tender and pulls apart with tongs. This may take 4-5 hours depending on the joint.

2. Remove from the oven and rest. Once cool enough, shred by hand.
3. Add remaining ingredients and mix well to combine. Refrigerate until needed

Ravioli

1. In a food processor, blend flour, rosemary and salt into a fine powder with flecks of green. Add the eggs one at a time until a firm dough begins to form, then add the oil. If the dough is still crumbly and dry, adjust the consistency of the dough with more flour or cold water as required.
2. Tip the dough onto a clean work surface and knead until smooth, shiny and slightly elastic. Wrap in cling film and place into the Refrigerator for 1 hour to rest.
3. Divide the dough into 4 pieces. Working one piece at a time, use a pasta machine or rolling pin with flour for dusting, roll the dough into a sheet approximately 0.5-1mm thick. Divide the sheet in half then spoon 20-30g of filling onto one side, leaving an approximate 2cm border around each.
4. Brush the exposed pasta lightly with water then lay the other clean half of pasta on top. Carefully press the top sheet of pasta down around the filling with your fingers. Using a round 8cm pastry cutter, cut out rounds. Repeat with the remaining dough and filling. Ravioli can be frozen at this point for cooking later.
5. To cook; place the ravioli, fresh or frozen, into solid steam trays and cover with cold water, season with salt. Avoid overcrowding as the edges can stick together during cooking. Place the trays carefully into the steam oven and Steam at 100°C for 10 minutes or until the pasta is tender.

To serve

1. Heat the jus to simmer on medium to high heat, Induction setting 7. Whisk in the butter to form a fine emulsion, adjust the flavour to taste with Vino cotto and salt flakes.
2. Remove the pasta from the oven and strain, through a fine mesh sieve. Transfer the ravioli to serving plates, 2-3 per person, serve with jus and a sprinkling of dried olives

HINTS AND TIPS

- If steam combination is unavailable, caramelise brisket in a hot pan before placing in a solid steam tray. Steam at 100C for 4-5 hours.
- Leftover pasta scraps can be cut into rough noodles and used to make a simple dish with leftover filling ingredients. Add the pasta to a solid steam tray with enough cold water to submerge and a pinch of salt. Place into the steam oven and Steam at 100°C for 3 minutes. Drain the pasta and rinse with cold water to slow the cooking, toss in a warm fry pan with left over filling then serve garnished with olive oil and parmesan.