

Miele

Beef Brisket Ravioli

By Miele

2 hours

9 hours and 15 minutes

4-8

Serves



INGREDIENTS

560g bakers flour

20g rosemary leaves, picked and washed

10g salt

6 eggs

30ml olive oil

200ml red wine beef jus

60g butter

Vino cotto and salt flakes to taste

Dehydrated olives, micro herbs and fresh
grated

parmesan to garnish

Filling

2kg beef brisket, point end

100g green olives, pitted and finely
chopped

50g preserved lemon, rinsed and finely
chopped

1 bunch flat leaf parsley, leaves picked
and chopped

Salt and pepper to taste

Extra virgin olive oil

Kalamata olives

100g Kalamata olives, pitted and roughly
chopped

METHOD

Dried olives

1. Arrange the olives on a paper lined multi-purpose tray, place on Shelf position 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.

Filling

1. Oil and season the beef brisket and place onto a multi-purpose 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, caramelize 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.