

Around the World
Michelin Star Guest Chef Series
Cooking Class

Chef Denis Lucchi

Wednesday 13 March
12.30 pm at Origami

OXTAIL RAVIOLI

For Pasta Dough

- 500 g Type '0' flour
- 200 g Egg yolk
- 9 g Fine salt
- 18 g Extra virgin olive oil
- 115 g Water

1. Add the ingredients into a stand mixer and knead at a low speed till combined.
2. Knead by hand on a clean surface until you get the right consistency.
3. Cover the dough and keep it in the refrigerator for at least one (1) hour before using it.

For Oxtail Filling

- 100 g Flour
- 200 g Carrot
- 200 g Celery
- 200 g Onion
- 1 kg Oxtail
- 800 g Chicken stock or water
- 40 g Tomato paste
- 300 g Red wine
- Thyme
- Rosemary

1. Clean all the vegetables and cut them into cubes (mirepoix) then set aside.
2. Cut the oxtail into thick pieces.
3. Season the oxtail slices with salt and pepper, then coat with flour.
4. Sear the oxtail slices in a pan until golden brown.
5. Remove from the pan. Next, sear the vegetables in the same pan.
6. Once the vegetables are roasted, deglaze with wine and add the tomato paste.
7. Bring to a boil and add the oxtail with the herbs and spices.
8. Bring to a boil again and add the chicken stock. At this point, cover it with aluminium foil and let it cook slowly on low fire or in the oven for at least three (3) hours.
9. Check if the meat is tender enough. Once tender, remove it from the sauce while still warm.

10. Pull apart all the meat from the bone and pass it through a meat grinder – this will be your ravioli filling. Set aside.
11. Blend the rest of the sauce and vegetables to make a nice and tasty sauce that you can use for another pasta recipe.
12. Reboil the clean bone to make a flavourful beef stock.

Component

- Pasta dough
- Ox tail filling
- Butter
- Grated parmesan cheese

Assembly Instructions

1. Roll the pasta dough into a pasta machine until achieving a thickness of no more than 1 mm.
2. Cut sheets into 30/40 cm strips.
3. Lay the pasta strip on a clean surface. Scoop portions of the oxtail filling and form a line in the centre, spacing the fillings 2 cm apart.
4. Fold the pasta on itself and seal the edges firmly with your fingers.
5. Cut the ravioli with a pasta cutter.
6. Cook the ravioli in salted water for a few minutes.
7. Drain and toss them with some butter and veal jus.
8. Finish with some grated parmesan cheese and plate.

Note: This is just an example of how to cook a ravioli. You can also boil and eat them plain without condiments or serve in a soup with the oxtail broth. This recipe is just the beginning of stimulating your cooking fantasies or you can serve it the way you like it.