

Short Rib Bolognese Rigatoni

Courtesy of Vivace Restaurant - Park Hyatt Aviara

Serves 12

For the Sauce

- 6 Ounces Short Ribs Boneless
- 2 Ounces Chopped Pancetta
- 2 Ounces Ground Veal
- 1 can San Marzano Tomato in juice
- 1/2 each Onion small diced
- 1 each small Carrot small diced
- 1 Stalk of Celery small diced
- 2 oz Parmesan Rind Piece
- 1 each Anchovy small piece
- Pinch of Chopped Thyme
- 1 teaspoon Cold Butter

For the Garnish

- 1 ounces grated Parmesan Cheese
- Pinch of Chopped Parsley

For the Pasta

- 4 Ounces per person of Dried Rigatoni Pasta

Brown the pancetta and Veal in a roasting pan until crispy, then strain and save the fat. Put the fat back in the pan and season the short ribs. Season the short ribs with salt and pepper then sear them on medium heat in the pan. When brown, take out and put in the vegetables and the anchovy and cook for 3 minutes. Put the canned tomatoes in along with the pancetta and veal and bring to a simmer, add the Parmesan rind, add the short ribs and push into the tomatoes. Make sure that the tomato covers the short rib. Cover with a lid or tin foil and cook either in the oven at 325 degrees for 3 hours or simmer slowly on the stove top until the short ribs are falling apart tender. Cool in.

Next day or when cool, pick out the short rib, break them apart and put the meat back in the meat and tomato sauce and mix by hand. Cook the pasta according to the directions on the box in salty boiling water and heat 3 ounces of sauce per person in a pan with a little pasta water for consistency add a teaspoon of butter and a pinch of chopped thyme. Toss the cooked pasta into the pan with the sauce. Toss together to coat the noodles with the sauce. Twirl the noodles into a warm serving bowl and spoon all remaining sauce from the pan onto the noodles. Garnish with Grated Parmesan Cheese and chopped parsley

Left over Bolognese freezes well in Ziploc bags.

