



HEADLESS HORSEMAN HALLOWEEN SPECIAL

To celebrate Halloween, we're bringing you one of Group Exec Chef Joseph Antonishek's signature spooky season specials. Clear your morning, stock your shelves and dive into this exquisitely indulgent bone-chilling gothic recipe...

RECIPES:

- Basic Pasta Dough
- Beef Cheek Bone Marrow Ravioli Filling
- Tongue & Cheek Ragù
- Crispy Kale

YIELDS :
8 PORTIONS

PREP TIME :
2 HOURS

COOK TIME :
4 HOURS + 10 MINUTES

BASIC PASTA DOUGH

INGREDIENTS:

00 Flour	700 grams
Fine Semolina Flour	100 grams
Eggs	456 Grams

TECHNIQUE:

- Mix the flours together in a bowl, tip it out onto your work surface and create a well in the middle.
- Pour the eggs into the middle of the well and start whisking them with a fork to break them up and incorporate them into the flour. Keep doing this until the eggs have a scrambled egg texture and won't escape or run out.
- With a dough scraper begin to cut the mixture together as if you were incorporating butter into flour to make pastry.
- Knead the mixture until it comes together into a workable ball, it may be sticky, resist the urge to add more flour.
- Wrap in plastic wrap and let rest for 10 minutes.
- After the dough has rested for 10 minutes, remove the plastic wrap and knead for another 8 minutes until you have a smooth dough.
- Wrap again and let rest for a minimum of 45 minutes to an hour.
- Pasta dough can be left out at room temperature for up to two hours or placed in the fridge for up to 24 hours before rolling out.
- Set aside until you are ready to stuff the ravioli.



BEEF CHEEK BONE MARROW RAVIOLI FILLING

SERVES 8

INGREDIENTS:

Beef Cheeks, cleaned	1600 grams
Flour, all-purpose	4Tbs
Vegetable Oil	4Tbs
Onions, brunoise	400 grams
Carrots, brunoise	200 grams
Celery stick, brunoise	100 grams
Garlic, fresh, finely minced	20 grams
Tomato Paste	2 Tbs.
Dry Red Wine	400 ml
Beef Stock, or freshly made veal stock	300 ml
Sea salt and Freshly Ground Black Pepper	To Taste
Bone Marrow, chilled, medium dice.	300 grams

TECHNIQUE:

- Preheat a still oven to 150 C degrees.
- Roll the beef cheeks in the flour and pat off any excess.
- In a casserole dish over medium heat add the vegetable oil and brown the beef cheeks until caramelized.
- Remove the meat from the casserole and set aside.
- Add the onions, carrots, celery and garlic to the casserole pan and cook until translucent.
- Add the tomato paste and the red wine, with the beef stock and bring up to a simmer.
- Add the browned beef cheeks, cover the casserole and place in the oven for four hours or until tender.
- Season with salt & pepper and let cool completely.
- Once cooled, shred the meat with a fork and mix it back into the cooking liquid to keep moist.
- Fold in the bone marrow and set aside until ready to fill the ravioli dough.

TONGUE & CHEEK RAGU

YIELDS 8

INGREDIENTS:

Olive Oil	120 ml
All Purpose Flour	4Tbs
Beef Cheek, medium dice	800 grams
Ox Tongue, peeled, medium dice	600 grams
Guanciale, small dice	140 grams
Onion, medium dice	200 grams
Carrots, brunoise	100 grams
Celery, brunoise	50 grams
Tomato Paste	1 Tbs
Tomatoes, peeled & crushed	400 grams
Rosemary leaves, freshly chopped	1 Tbs
Thyme leaves, finely chopped	1 Tbs

TECHNIQUE:

- Preheat the oven to 150 C degrees.
- Combine the beef cheek and tongue in a mixing bowl and dust with flour. Pat off any excess flour.
- In a casserole dish, heat the olive oil over medium-high and brown the meat.
- Once caramelized remove from the heat and reserve.
- Add the onions, celery and carrots and sauté until translucent.
- Add the garlic and continue to cook.
- Add the guanciale and continue to cook until caramelized.
- Add the tomato paste, and slightly cook for three minutes.
- Add the tomatoes, herbs and red wine, reduce by 25%
- Add the browned meat and the beef stock, bring up to a simmer.
- Add the herbs, salt and pepper, reduce heat and cover.
- Place in the oven covered for two hours or until the tongue and cheek is tender.
- Place back on the stove and cook down until sauce desired consistency is achieved.



CRISPY KALE

YIELDS 8 PORTIONS

INGREDIENTS:

Cavalo Nero	1 bunch
Sea Salt	Sprinkle

TECHNIQUE:

- Heat the fryer with fry oil to 170 C degrees.
- Cut the kale into strips, wash in cool water, pat dry and set aside.
- Divide the kale into 3 portions and place one portion in the fryer and fry until it appears crispy.
- Remove from the fryer with a mesh strainer, and transfer to a paper towel-lined sheet pan.
- Sprinkle lightly with salt while hot.
- Repeat this step two more times.

SAGE BUTTER

YIELDS 8 PORTIONS

INGREDIENTS:

Butter	120 grams
Small sage leaves, julienne	20 each
Red Pepper Flakes	Pinch
Sea Salt & Freshly Ground Black Pepper	To Taste
Parmesan Cheese, freshly ground	1 Tbs

TECHNIQUE:

- In a sauté pan, warm the butter, and add the sage leaves, and red pepper flakes, and season to taste with salt & freshly ground black pepper.
- Add the boiled ravioli and toss with freshly grated parmesan cheese.
- Reserve until ready to plate.



TO PREPARE THE RAVIOLI

INGREDIENTS:

Pasta dough	1 recipe
Beef Cheek Marrow Filling	1 recipe
Eggs, lightly beaten	4ea.
Semolina Flour	100 grams
Sheet tray with baking paper	1ea.
Pot of boiling water	1ea.
Bowl with ice water	1ea.

TECHNIQUE:

- Bring a large pot of water with salt up to a boil. Reduce heat and hold.
- Follow the instructions on your pasta machine rolling the dough to a thin sheet.
- Cut the pasta dough into the desired shape and lightly brush with lightly beaten eggs.
- Add the filling and fold over the dough to form the desired shape.
- Pinch the dough tight ensuring no air is trapped inside.
- Lightly dust the paper-lined sheet tray with semolina flour and place the pinched ravioli on top neatly in even rows to make it easier to count.
- Repeat this step until all the filling and dough have been used.
- Bring the pot of boiling water back up to a boil in batches drop the raviolis inside to “pre-cook.”
- Once the raviolis float to the top of the water remove them with a strainer and immediately dunk into the ice water to stop the cooking.
- Repeat this process until all of the ravioli have been pre-cooked.
- Strain out the ice water and transfer to a clean bowl and lightly toss with olive oil.
- Place in the fridge until ready to use.

TO PREPARE THE FINAL DISH

COOK TIME: 10 MINUTES

EQUIPMENT NEEDS:

2ea. Large Sauté Pans
1 Pot of boiling salted water
Vegetable Peeler
Micro Plane for grating parmesan
Pepper Mill, loaded with black peppercorns
Sea Salt

INGREDIENTS/ RECIPES NEEDED:

- Ravioli's premade/par cooked.
- Tongue and Cheek Ragù, heated up in one of the sauté pans
- Butter, with sage, salt and pepper, reserved in the other sauté pan.
- Crispy Kale
- Parmesan Cheese: block.

TECHNIQUE:

- Place the ravioli in the boiling water to make them hot and final cooking. They will be ready when they float to the top of the water.
- Meanwhile, bring the tongue and cheek ragù up to a boil. Adjust seasoning to taste.
- Warm the butter and add the sage, red pepper flakes and season to taste.
- With a strainer add the raviolis to the sage butter and toss gently.
- With the micro plane grate the parmesan cheese over the ravioli and gently toss incorporating the cheese evenly.
- Place the tongue and cheek ragù into the center of a serving dish
- Add the ravioli on top.
- Garnish with the crispy kale and sliced parmesan cheese using a vegetable peeler.
- Enjoy!