

THE WAY THE COOKIE CRUMBLES



Braised Lamb and Goat Cheese Ravioli

Makes about 32 ravioli, serving 4 as a main course or 8 as a first course

I made my pasta using this method and the following ingredients: 5 ounces flour, pinch salt, 1 egg, 2 egg yolks, and ½ teaspoon olive oil.

- 1½ teaspoon gelatin powder
- 2 cups chicken broth
- 2 (1-pound) lamb shanks
- olive oil
- salt and pepper
- 1 large carrot, diced fine
- 1 celery stalk, diced fine
- 1 onion, diced fine
- 2 cloves garlic, minced
- 1 tablespoon tomato paste
- 1 cup unoaked red wine
- 1 sprig rosemary
- 2 sprigs thyme
- 1½ teaspoons soy sauce
- 10 ounces goat cheese
- 1 egg
- ¼ cup (½ ounce) grated parmesan cheese, plus more for serving
- 8 ounces fresh pasta, rolled to the second-to-last setting on a pasta roller

1. Heat the oven to 300 degrees. In a measuring cup, sprinkle the gelatin over the chicken broth.
2. Heat a large Dutch oven over medium-high heat. Season the lamb generously with salt and pepper. Add a drizzle of oil to the pot and add the lamb shanks; cook, without moving, until darkly browned on bottom, about 2 minutes, then turn and brown on all sides. Transfer the lamb to a plate. Reduce the heat to medium and add the carrots, celery, and onions to the pot; cook, stirring constantly, until softened and lightly browned, 3-4 minutes. Add the garlic and tomato paste, and cooking, stirring constantly, until fragrant, about 1 minute. Add the red wine and scrape up any browned bits stuck to the bottom of the pot. Add the broth with gelatin, rosemary, thyme, and browned lamb to the pot. Cover the pot and transfer to the oven. Cook until the lamb is tender and can be easily shredded, about 3 hours, turning the lamb shanks every hour.

3. Transfer the lamb to a clean plate. When cool enough to handle, remove the meat from the bones and finely chop it.
4. Remove the rosemary and thyme from the liquid remaining in the pot and discard. Over medium-high heat, simmer until the liquid in the pot is reduced to ½ cup, about 8 minutes. Add the soy sauce. Cover and set aside.