



Strauss *Free Raised*[®] Veal Ravioli with Arugula Pesto

Veal filling ingredients

2 Veal Roast Recipe	1 Tbs White Truffle Paste or
2 cups Parmigiano-Reggiano Cheese	2 Tbs White Truffle Oil

Ravioli Dough ingredients

1 lb All Purpose Flour	1 ea Egg Yolk
4 ea Whole eggs	1 tsp Salt

Arugula Pesto ingredients

½ lb baby arugula	¼ cup toasted pinenuts
¼ cup basil, fresh	2 cloves fresh garlic
3 Tbs Parmigiano-Reggiano Cheese	3 cups extra virgin olive oil

Strauss *Free Raised*® Veal with Arugula Pesto

STRAUSS[®]
free raised veal

Ravioli directions

- 1 In an electric mixer with a hook attachment, combine the salt and flour.
- 2 Turn the mixer on to slow speed and slowly add the eggs one by one.
- 3 After a couple of minutes the dough should be formed, if not add some drops of water to help the dough form.
- 4 When the dough is formed, turn the mixer on to medium and let it mix for about 3 minutes to work the dough.
- 5 Take the dough out, cover with plastic wrap and let rest for at least a half hour.
- 6 To make the ravioli, follow the instructions on your ravioli maker/ pasta machine, or use won-ton wrappers.
- 7 If using the won-ton skins, place a dollop of the filling in the center. Then take a mixture of equal parts water and cornstarch, using your finger, dip into mixture and rub around the edges of the filling.
- 8 Fold won-ton over to form a triangle, pressing the edges to make a ravioli.
- 9 Combine all of the pesto ingredients in a food processor, pulse until blended.
- 10 Cook the raviolis in boiling salted water for about 2 minutes or until tender.
- 11 While the raviolis are cooking, brown some butter in a pan on the stove, then add the veal sauce, bring to a boil and turn off the heat.
- 12 Add the cooked raviolis to the pan of sauce and toss gently to coat evenly.

Place some pesto in a bowl, add the ravioli with some sauce over. Serve and Enjoy.

Strauss *Free Raised*® Rolled Veal Roast

STRAUSS
free raised veal

Rolled Veal Roast ingredients

prep time: 30 min • cook time: 1 hr

1 veal roast, weighing 2-3 lb. tied around with butchers netting	
1 sm Spanish onion, peeled, small dice	5 sprigs rosemary
2 celery stalks, small dice (1/2" dice)	5 sprigs thyme
2 carrots, peeled, small dice (1/2" dice)	3 bay leaves
½ cup pure or extra virgin olive oil	9 cloves garlic, whole, peeled
2 tablespoons unsalted butter, divided	2 tablespoons tomato paste (optional)
2 cups red wine (may use white wine)	Kosher or sea salt, to taste
3 cups beef or chicken stock	fresh cracked black pepper, to taste
1 tablespoon all purpose flour	

Rolled Veal Roast directions

- 1 Heat oven to 325 degrees. At the same time place a medium sized braising pan (roasting pan) over medium-high heat.
- 2 Add the olive oil to the pan and heat until smoking.
- 3 Season the veal roast with kosher salt and black pepper.
- 4 Add the roast to the pan and sauté on all sides until browned on all sides about 7 minutes, adding 1 tablespoon of the butter the last minute of sautéing.
- 5 Remove the roast, add the celery, onion, carrot and whole garlic to the pan. Turn the heat down to medium and sauté for about 3 minutes. Next add the mushrooms and sauté for 3 minutes more. Now add the tomato paste, mixing it in well, continue to sauté for 2-3 minutes.
- 6 Add the wine, bay leaves, thyme, rosemary. Reduce the wine down by half then add the stock. Next turn down the heat to medium-low. Bring to a simmer, cover the pan, loosely with foil, and place in the oven.
- 7 Cook the roast for about 45 minute – 1 hour (preferred internal temperature of 140 degrees), in the oven. Remove the pan from the oven and remove the roast from the pan. Let cool, then cut into small pieces, small enough to pass through a meat grinder. Pass through the meat grinder to get a fine consistency; sometimes it is needed to pass through two times.
- 8 Remove the bay leaf and stems from the herbs from the sauce. Season the sauce with kosher salt and black pepper and finish with the remaining butter. You should have about 4 cups of sauce.
- 9 When the sauce is slightly cooled, pass through the meat grinder and add half of it to the meat. When thoroughly combined add in the truffle product and the Parmigiano. The filling is now ready for the ravioli.

Recipe courtesy of Adam Siegel, Executive Chef, Bartolotta Restaurants, Midwest James Beard winner.