

12 Hour Braised Short Ribs

With Knefla, Cauliflower, Haricot Vert, Horseradish and an Onion-Chili Jam

Serves 4

For the braised short ribs

- 8 cleaned beef short ribs
- 1 onion, medium dice
- 2 carrots, medium dice
- 2 ribs celery, medium dice
- 1 leek, medium dice
- 1/2 cup pomegranate molasses
- 2 tablespoons oyster sauce
- 1 sachet (thyme, bay leaf and black peppercorns)
- 2 cups red wine
- 3 quarts veal stock
- 1/4 cup neutral cooking oil

1. Marinate the short ribs overnight in the wine, spices and aromatic vegetables.
2. After the ribs have been marinated, pull them out and reserve the marinade. In a large sauté pan over medium to high heat, begin to brown the short ribs in the cooking oil, about 3 minutes per side.
3. Once the ribs have been browned, remove them from the pan and reserve them to the side. In the same pan add the wine mixture and bring to a boil. Simmer the mixture over medium heat until it is reduced by two thirds.
4. Next, add the veal stock, bring the entire mixture to a boil and season liberally with salt and black pepper to taste.
5. In a casserole or braising pan, add the short ribs, the stock mixture and the sachet. Cover the pan and place in a 200°F oven for 12 hours.
6. When the ribs are finished, remove them from the oven and allow them to cool in the braising liquid and reserve.

For the knefla

- 3 cups sour cream
- 3 cups flour
- 5 eggs
- 2 teaspoons salt
- 1 teaspoon pepper

1. Combine all the ingredients into a mixing bowl and mix thoroughly. Let the batter rest for 1 hour.
2. Bring 1 gallon of water to a boil and then reduce to a simmer. Using a spaetzle maker, add the batter to the water. As soon as the knefla rise to the surface, scoop them out onto a lightly oiled sheet pan. Make sure that the pan is large enough to spread the knefla out into one layer. Reserve until ready to serve.

For the haricot vert

- 1 ½ quarts of cleaned haricot vert
- 2 tablespoons butter
- 2 teaspoons fresh grated horseradish

1. In a large saucepan, bring a gallon of water to a hard boil and add about 1/2-cup salt to the water. Set up an ice bath. Blanche the haricot vert in the boiling water until tender, about 2 minutes. Refresh in the ice water. Remove the beans when they are cool.
2. Temper the butter and mix it with the horseradish. Reserve.
3. When ready to serve, warm the haricot vert up in the butter and season to taste with salt and pepper.

For the cauliflower

- 1 large head cauliflower

- 1 tablespoon butter
- 1/4 cup cream

1. Cut the cauliflower into florets, reserving any stems
2. Take the stems and any unusable trimmings and put them in a saucepot. Cover the stems with water and simmer over medium heat until they are very tender.
3. Once the cauliflower stems are cooked, pour 3/4 of the water off, add the cream and butter, and blend in a food processor until very smooth. Season to taste with salt, pepper, and reserve.
4. Bring a saucepot filled with lightly salted water to a boil. Blanch the floret for about 2 minutes or until they are tender. Shock the florets in an ice bath. Reserve.

To assemble the dish

1. Strain the short ribs and reserve the braising jus. Strain the fat from the jus. Gently warm the ribs back up in the strained jus. Re-season if necessary.
2. In four warm bowls, spoon the cauliflower puree down first, then the knefla, the haricot vert and then the florets. Next place the short ribs on top and ladle a couple of ounces of the braising jus in the bowl. Top the ribs with a tablespoon of the onion-chili jam and serve immediately.