



CHECKMATE BLACK ROOK MERLOT  
&  
BAKED CALAMARATA PASTA  
COCOA BRAISED SHORT RIB, CREAMED LEEKS

*Chocolate with beef? Absolutely. Not to be limited to the sweeter side of life, the elements of bitter chocolate add a depth of flavor that is a welcome addition to the silky tannin structure of Black Rook.*

**Short Rib Filling & Pasta**

2kg boneless beef short ribs – cleaned and portioned  
2 onions – medium dice  
3 carrots – medium dice  
3 celery stalks – medium dice  
3 garlic cloves – crushed  
100g dark chocolate  
1btl Merlot Wine  
6 thyme sprigs  
2L veal stock

1 bag calamarata pasta  
150g pecorino cheese  
250ml chicken or vegetable stock

**Creamed Leeks**

50g butter  
4 shallots – brunoise  
500ml leeks – thinly sliced and washed  
100ml whipping cream  
50g grated parmesan cheese

## Method

### Short Rib Filling

- In a hot skillet, roast-off the vegetables until nicely caramelized.
- Deglaze with the merlot, add the thyme and remove from the heat. Pour the hot red wine and vegetables over the beef and let stand in the fridge overnight.
- Remove the beef from the marinade and pat dry. Keep the marinade.
- Sear the ribs in a hot skillet until nicely browned. Heat the red wine with the veal stock, bring to a simmer and pour over the beef, add the chocolate.
- Braise in a 275°F oven for 3 hours or until fork tender. Let stand.
- Once cooled, remove the beef and strain the liquid. This is the braising fond. Reduce the fond until a sauce consistency.
- Shred the beef or pound using the paddle of a mixer.
- Add the reduced sauce to the meat to create the filling.

### Creamed Leeks

- Sauté the shallots and leeks in the whole butter slowly until nearly soft. Add in the cream. Reduce by half. Finish with the cheese and let stand.

### Pasta & Dish Assembly

Preheat the oven to 400F

- Bring a large pot of salted water to a boil.
- Cook the pasta in the salted water at an aggressive simmer for 3-4 minutes until the pasta is al dente. Remove from the water, toss in olive oil and place on a parchment lined tray to cool.
- Once cool, Stand the pasta on end on the tray you cooled it on. Next, stuff each piece of pasta with the filling using our fingers, level the filling off at the top of the pasta.
- Once the pasta is stuffed, grate pecorino over them.
- Add the stock to the tray, and place in the oven.
- Bake the pasta until the cheese starts to brown and the pasta is heated through.
- Remove from the oven.
- Arrange the pasta with the creamed leeks. In the height of the season, sungold tomatoes lightly dressed in olive oil provide a lovely slight acid component to offset the weight of the dish. A touch of crumbled blue cheese takes it to an even greater height.

CHEF MATT BATEY, TEATRO GROUP