



UPCOUNTRY RAVIOLI
 Chef James McDonald ~ I'O and Pacific'O

Homage to all things Haleakala, Braised Ulupalakua Lamb with Maui Onion, Surfing Goat Cheese and O'O Farm Cilantro Pesto.

Serves 8

Filling Ingredients

3-4 lb Ulupalakua lamb shoulder

½ C Flour

8 oz Red wine

½ C Carrots, chopped

½ C Leeks, chopped

3 Cloves garlic

3 Thyme sprigs

1 tsp Coriander seed

4 Juniper berries, crushed

Ground pepper, to season

2 C Maui Onion, diced

1 C Rutabaga, diced

3 oz Canola oil

2 C Chicken stock

½ C Celery, chopped

3 Tbsp Shallot, chopped

2 Bay leaves

Rosemary sprig

1 tsp Black peppercorn

Kosher salt, to season

4 Tbsp Butter

½ C Flat parsley, chopped



Method

Preheat oven to 325 degrees. Place a heavy pot over medium high heat; add oil, season lamb with salt and pepper, coat in flour and brown on all sides. Drain oil and add all ingredients except parsley, Maui Onion and rutabaga. Place lid or foil over pot and put into oven for about two and a half hours or until fork tender. Remove from oven; remove meat from pot, strain liquid and reserve. Shred meat with fork and cool. Sauté Maui Onion and rutabaga in butter until soft, season with salt and pepper. Cool and add to lamb along with parsley.

Pasta Dough Ingredients

2 C	Flour	6	Large organic eggs
2 C	Semolina flour	2 Tbsp	Arbequina olive oil
½ tsp	Sea salt		

Method

Sift dry ingredients together and form a mountain. Make a deep well in the center, crack eggs into the well and add oil. Whisk eggs gently with a fork incorporating flour from the sides of the well. When mixture becomes too thick with the fork, begin kneading with your hands. Knead for about 10 minutes until dough is smooth and supple. Dust dough and work surface as needed to keep dough from becoming too sticky. Wrap dough in plastic and allow to rest at room temperature for 30 minutes. Roll dough out with a rolling pin or pasta machine to desired thickness.



UPCOUNTRY RAVIOLI

Chef James McDonald ~ I'O and Pacific'O

CONTINUED FROM PREVIOUS CARD

Cilantro Pesto Ingredients

- | | |
|-------------------------|-----------------------------|
| 2 C Cilantro | 2 Cloves garlic |
| ¼ C Pine nuts | ¼ C Parmesan cheese, grated |
| 2 C Arbequina olive oil | |

Method

Place all ingredients into a blender or food processor and puree into a paste.

Additional ingredients

- | | |
|--------------------------------|-------------------------------------|
| 1 Egg, beaten with 2 oz. water | 1 Biscuit Surfing Goat Dairy Cheese |
| Fresh Thyme sprigs for garnish | |

To Plate

Brush dough with egg wash and make ravioli by placing mounds of filling on dough. Cover with more dough and cut out ravioli. Simmer ravioli in lamb braising liquid until dough is cooked, about 8 to 10 minutes. Place on a plate, garnish with goat cheese crumbles and cilantro pesto.

