

Mission Fig Braised Pork Cheeks *with House-Made Ricotta Ravioli, Forged Autumn Mushrooms topped with Grated Cheese and Micro Greens*



INGREDIENTS

For the Fig Braised Pork Cheeks:

Fig Puree—1 cup
(fresh ripe figs work best)

Pork Cheeks—4 each
(about 1 lb), remove silver skin

¼ onion, diced

¼ carrot, diced

¼ celery stick, diced

½ leek, diced

1 tomato, diced

1 clove of garlic

2 sprigs thyme

2 sprigs rosemary

2 sprigs tarragon

8 oz dry red wine

8 oz chicken stock

4 oz veal stock

¼ cup extra virgin olive oil

For the House-made Ricotta:

1 quart homogenized milk

6 oz heavy cream

½ tsp salt

2 oz lemon juice

2 green onions, sliced

1 tbl parsley, chopped

1 tbl minced garlic

Salt and Pepper

DIRECTIONS

For the Fig Braised Pork Cheeks:

Puree figs, strain through sieve, reserve pulp. Place all ingredients in bowl with pork cheeks, except fig puree. Marinate 6 hours or overnight.

Remove pork cheeks and pat dry with towel. Add 2oz olive oil to pan on high heat, place pork in pans and brown both sides. Strain marinate from veggies & place veggies in pan with pork cheeks & brown. Add wine and fig puree, bring to boil, reduce to simmer. Simmer 3 hours on low heat or bake in 325 degree oven until cheeks are tender, remove from pan. Reduce liquid to a “stew consistency.”

For the House-made Ricotta:

Mix cream and milk in a sauce pot, bring to 180 degrees over medium heat. Add lemon juice. Watch curds form, shut off heat, strain through a fine sieve or cheese cloth overnight. Place in bowl and add remaining ingredients, season to taste.

specialty of:
Chefs Bob Brassard and
Justin Hoffman

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For the Pasta Dough:

1 cup bread flour
1 egg + 1 yolk
1 oz Olive oil
Pinch Salt
2 Tbl + 2 Tsp Water

To Assemble the Dish:

1 pint of salted boiling water
in small sauce pot
Minced garlic: 1 TBL
Minced Shallots: 1 TBL
Forged Mushrooms, (1/2
cup, sliced)
2 oz Butter
4 Pork cheeks
8 Angolottis (Ricotta Ravioli)
1oz Grated Pecorino-
Romano cheese
Micro Greens

DIRECTIONS

For the Pasta Dough:

Place all ingredients into food processor or mixer with dough hook and pulse until dough forms. Wrap dough and let rest for 15 minutes. Pass dough through pasta machine until wide ribbon is formed. Roll out dough to a thinness where you can see the outline of your hand through it. Cut dough into pieces that fit a ravioli or wonton press. Brush edges of dough with egg wash, place in press, spoon filling into center of dough and cover with another piece of dough. Press and remove from ravioli maker and place in freezer until needed.

To Assemble the Dish:

Place butter into sauté pan over medium heat with garlic, shallots, and mushrooms. Place stuffed pasta into boiling water until "firm and floating." Add pork cheeks to sauté pan. Remove pasta from water and drain. Plate ravioli first, add pork cheeks and top with reduced mushroom and fig mixture. Garnish with cheese & micro greens.

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