

Seared Diver Sea Scallops, Short-Rib-Stuffed Saffron Pasta, Roasted Shallots, Parmigiano Cream

"I chose scallops because they are one of my favorite gems in the ocean and are always crowd-pleasing to the guests. Scallops are sweet, salty and have a wonderful texture, especially when they have a gorgeous golden brown sear on them. Fresh seafood in the Arizona high desert – who would have thought?" —**DAVID SCHMIDT: CHE-AH-CHI**

Serves 6 to 8

For the scallops:

18 to 24 diver scallops, preferably U-10
(figuring 3 scallops per person)
cold blended oil
butter

For the pasta dough:

1 cup water
1 teaspoon saffron
3 cups Italian-style "00" Caputo flour
9 egg yolks
1 teaspoon salt

For the braised beef short rib:

1 plate (3 to 4 pounds) bone-in beef short rib
salt and pepper to taste
2 celery stalks, medium dice
2 peeled carrots, medium dice
1 onion, medium dice
3 tablespoons tomato paste
2 cups red wine
1 pint beef stock
4 sprigs thyme
3 cloves peeled garlic
1 bay leaf
2 tablespoons olive oil

For the pasta filling:

1 cup diced, braised short-rib meat
1/4 cup grated Parmesan
1 cup roasted shallot puree
salt and pepper to taste

For the roasted shallots:

6 shallots, peeled and cut in half
1 tablespoon paprika
1/2 cup blended olive oil
4 dry bay leaves

For the Parmigiano cream:

2 cups skim milk
pinch of saffron threads
salt and pepper to taste
1/2 pound Parmigiano rinds

1. Preheat the oven to 350 F.
2. Season beef short ribs liberally with salt and pepper. In a braising pan on medium heat, add olive oil and wait until it is almost at the smoking point. Add short ribs and decrease to low heat. Begin to slowly brown short ribs on all sides. Take short ribs out of the pan and set aside. While pan is still on the heat, add onion, carrot and celery. Slowly caramelize until golden brown. Add tomato paste and cook for 1 minute. Add wine and reduce to syrup. Add beef stock, thyme, garlic and bay leaf. Bring to a boil. Add short rib to liquid, making sure that 3/4 of the cooking liquid is covering the meat. Remove from heat. Tightly wrap with aluminum foil. Transfer to a 350 F oven and cook till tender (approximately 3 hours).
3. Sear scallops in a hot saute pan that has heated up to a high temperature. Add cold blended oil when the pan is hot. Sear until golden brown, turn over to the other side, add a small pat of butter and baste with a

spoon for approximately 30 seconds and reserve. (Chef's note: I prefer not to salt or pepper my scallops. Scallops contain a higher natural sodium than most seafood and retain their sweet quality without compromise.)

4. Bring 1 cup water to a boil. Add the saffron and reduce liquid to 1/4 cup. Strain. Place the flour on a stainless steel or marble countertop and create a well in the middle. Into the center of the well, pour 2 1/2 teaspoons of the saffron water, the egg yolks and salt. Using a fork, work from the center of the well to incorporate the wet ingredients into the flour, bringing the pasta dough together. Knead for 10 minutes, until the pasta is firm yet elastic. Depending on humidity, you may need to incorporate a little extra flour to keep the pasta from being tacky. Wrap the dough tightly in plastic and refrigerate for 30 minutes. Roll the dough out thin and cut into desired shape.
5. Warm shallot puree and short-rib meat on medium heat. Let cool. Fold in Parmesan when almost to room temperature. Add salt and pepper to taste.
6. Place one teaspoon of the cooled filling on the cut-out piece of pasta, rub the edge of the pasta with egg wash, fold symmetrically, adhere the pasta together and pinch ravioli together. Blanch pasta in salted water for 2 to 3 minutes or until desired texture is achieved.
7. Toss the shallots, paprika, olive oil and bay leaves together and roast at 350 F in a pan until soft. Puree half of the mixture and reserve the rest for plating.
8. Steep Parmesan rind in the milk over medium heat, then add saffron. Reduce to 1/2 cup.
9. To plate, smear the Parmigiano cream on a plate. Arrange scallops and pasta. Add roasted shallots to plate and drizzle shallot puree over the arrangement.