



CASTLE  
ESTATE

— Est. 1923 —

BEEF

# BEEF SHORT RIB RAGÙ *with* GNOCCHI

*Conscious Farming for the Conscious Consumer*

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SERVES 8

25 MINS PREPARATION - 6 HRS 45 MINS COOKING

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## Ingredients

4 beef short ribs  
(about 400gm each)

500 ml red wine

2 tbs olive oil

2 onions, finely chopped

4 garlic cloves, coarsely  
chopped

1 each carrot and celery  
stalk, coarsely chopped

2 tbs tomato paste

2 litres (8 cups) beef stock

800 gm canned whole  
tomatoes

4 rosemary sprigs

1 fresh bay leaf

To serve: finely grated  
pecorino pepato

Source: [gourmettraveller.com.au](http://gourmettraveller.com.au)

## Method

Place beef ribs in a single layer in a non-reactive container that fits ribs snugly, add wine, cover and refrigerate overnight.

Preheat oven to 150°C. Heat oil in a casserole over medium heat, remove ribs from wine (reserve 250ml), pat dry on absorbent paper and cook, turning occasionally, until golden (5-7 minutes). Remove ribs and set aside, reduce heat to low, add vegetables and tomato paste and stir occasionally until tender (12-15 minutes). Add reserved red wine and cook until reduced by half (5-7 minutes), scraping residue as you go, then add half the stock one cup at a time, reducing completely after each addition (10-12 minutes). Add tomato, rosemary, bay leaf, remaining stock and ribs, cover and roast in the oven, turning ribs occasionally, until meat is falling from the bone (4-6 hours). Coarsely shred meat with a fork (discard bones and rosemary stalks), season to taste and serve tossed with gnocchi and scattered with pecorino pepato.