



MAINES

PAPER & FOOD SERVICE, INC.

Lamb Shank with Pappardelle

Ingredients **Yield: 1 Servings**

- 1 ea. Lamb shank, 18-20 oz., Sous Vide
- 4 oz. Glace Dagneau (Lamb)
- 6 oz. Egg Pappardelle
- 3 oz. Ricotta Sopraffina, Quenelle
- 2 oz. Butter
- 1 ea. Royal Trumpet mushroom
- 3 ea. Chanterelle mushroom
- 2 ea. Crimini mushroom
- 1 ea. Mint leaves, one chopped
- As needed: Parsley, curly, chopped
- As needed: Salt
- As needed: Black pepper, café

Preparation Instructions:

1. In a small stock pot of hot boiling water, place Sous Vide lamb shank and reheat according to directions.
2. In a small sauce pan add Glace Dagneau and simmer over low heat. Reserve for service
3. With two small teaspoons form ricotta cheese into Quenelles. Reserve for service
4. In a saute pan, melt butter over medium-high heat, add mushrooms, season with salt and pepper and continue to cook until done. Reserve
5. In another small stock pot of salted water, add pappardelle pasta, cook to al dente and drain.
6. Remove veal shank from water and open package. Place pasta in warm serving bowl, add veal shank. Garnish plate with sauteed mushrooms then drizzle Glace Dagneau over veal shank and pasta. Garnish with ricotta Quenelles, mint leave and chopped parsley. Serve immediately

Ingredients		Maines Product Code #	Amount
Lamb shank, 18-20 oz., Sous Vide	Bonewerks	079958	1 ea.
Glace Dagneau (Lamb)	Bonewerks	079983	4 oz.
Egg Pappardelle	Joseph	156781	6 oz.
Ricotta Sopraffina, Quenelle	Grande	019124	3 oz.
Butter	Grassland	000110	2 oz.
Royal Trumpet mushroom	Fresh	097428	1 ea.
Chanterelle mushroom	Fresh	097421	3 ea.
Crimini mushroom	Fresh	097443	2 ea.
Mint	Fresh	097277	1 ea.
Parsley	Fresh	097642	As needed
Salt	Katy's Kitchen	340620	As needed
Black pepper, café	Culinary Secrets	345631	As needed