

# AMERICAN LAMB PAPRIKASH WITH HAND CUT PAPPARDELLE PASTA

*Yield: 4 servings*

| <b>Ingredients</b>  | <b>Amounts</b> |
|---|----------------|
| All-purpose flour   | 1 cup          |
| Salt  | 1 Tbsp.        |
| Ground black pepper   | ½ tsp.         |
| Oil   | 4 Tbsp.        |
| American lamb shoulder,<br>2-inch chunks                        | 2 ½ lbs.       |
| Onion, yellow, small dice                                       | 1 cup          |
| Red bell pepper, small dice                                     | ½ cup          |
| Carrot, small dice  | ½ cup          |
| Celery, small dice  | ½ cup          |
| Garlic, minced  | ¼ cup          |
| Thyme, fresh, minced  | 1 tsp.         |
| Hungarian paprika   | ¼ cup          |
| Tomato paste  | ½ cup          |
| Bay leaf  | 2 ea.          |
| Lamb, beef or vegetable stock                                   | 2-3 cups       |
| <br>Pappardelle pasta<br>(4-5 oz, each portion; recipe follows) | <br>as needed  |
| Crème fraiche   | as needed      |
| Parsley, minced   | as needed      |

## **Method**

1. In a large bowl mix the all-purpose flour, salt, and pepper.
2. Heat 4 tablespoons of oil in a Dutch oven over medium high heat. Dredge the lamb in the flour mixture, discard any excess flour. Sear lamb in the Dutch oven, making sure to get a dark brown sear on all sides.
3. Set the seared lamb aside and discard all but 2 tablespoons of the residual oil.
4. In the same Dutch oven, sauté the onion, bell pepper, carrots, and celery until vegetables are caramelized.
5. Add the garlic, thyme and paprika and cook for 2-3 minutes. Add paste and cook for another 2-3 minutes. Return the seared lamb to the pot and add bay leaf and stock, making sure to cover the lamb by at least ¼-inch.
6. Cover and cook on low for about 2 hours or until the lamb is tender, making sure to stir the pot every 20 minutes.
7. When the lamb is tender, remove it and shred the meat. Add the meat back to the pot and cook for an additional 20 minutes, adjust final seasoning.
8. In a large salted boiling pot of water, cook the pappardelle allowing about 4-5 ounces of pappardelle per serving.

9. After 3 minutes, remove the cooked pasta from the boiling water and divide into bowls.
10. *To Assemble:* Spoon 4 ounces of the Lamb Paprikash onto each portion of pasta and garnish with swirls of crème fraiche and a sprinkle of minced parsley.

# PASTA DOUGH

*Yield: 4 servings*

| <b>Ingredients</b>     | <b>Amounts</b> |
|------------------------|----------------|
| All-purpose flour      | 400 g          |
| Salt                   | 2 g            |
| Extra virgin olive oil | 12 g           |
| Egg yolk               | 313 g          |
| Eggs, large            | 1 ea.          |
| Semolina               | as needed      |

## **Method**

1. Put the all-purpose flour and salt in a stand mixer bowl equipped with a dough hook.
2. In a separate bowl, whisk together the extra virgin olive oil, egg yolks and whole egg.
3. Add the egg mixture to the flour in the stand mixer and mix the dough on medium low until the dough comes together and is smooth and elastic. Cover and set aside for 30 minutes.
4. Using a pasta rolling attachment or a rolling pin, roll the dough out to 1/16-inch thickness.
5. From there, cut the dough into 12-16 long,  $\frac{3}{4}$  - 1-inch-wide strips. Dust the pasta with semolina so that it will not stick.
6. Refrigerate or freeze until needed.

Source: Chef Jammir Gray, Compline Restaurant and Wine Shop, Napa, CA  
The USDA recommends a minimum internal temperature of 145 degrees F for lamb with a 3-minute rest.