

# Cotswold Wagyu

P R E M I U M B E E F

## Tortellini of Braised Wagyu Shin

TOP RECIPE FROM MARK PAYNE - HEAD CHEF,  
THE BELL AT SELSLEY

Makes : 8-10 Tortellini

### Pasta :

250g '00' pasta flour  
2 egg yolks  
4 strands of saffron  
1tsp olive oil  
50ml water

### Braised shin :

500g shin of wagyu beef in one piece  
1 onion, 1 carrot and ½ a leek roughly chopped  
2 sprigs of thyme  
salt and pepper

### *To make the pasta -*

Warm the water and saffron together to draw the flavour and colour out of the saffron.

Make a well in the centre of the flour, pour in the oil, egg yolks and half the water. Mix together until the mixture starts to form a ball (add a few more drops of the water if needed).

Knead the pasta for ten minutes until it forms a smooth, elastic ball. Wrap in cling film and allow to relax overnight.

### *Braise the Wagyu Shin -*

In a heavy bottomed pan, brown the meat on all sides and then transfer to a deep casserole dish. Brown all the vegetables in the same pan and then add to the casserole dish. Add the thyme, season with salt and pepper and cover with water. Place a tight-fitting lid on top of the casserole dish and place in the oven overnight at 95c.

In the morning, remove the meat from the stock, discard the vegetables and start to reduce the stock.

Finely dice 1 onion, 1 carrot and half a leek and sweat down with no colour.

Take the shin and shred it finely with two forks, add to the sweated vegetables. Strain the stock over the beef and vegetables and continue to cook down until thick, gelatinous and almost dry. Season to taste and then chill until cold.



### ***Make the tortellini and finish -***

To make the tortellini, roll the pasta through a pasta machine, gently stretching it until thin enough to be translucent.

Cut the pasta with a size 80 pastry cutter and gently brush on one side with eggwash. In the centre of the eggwashed disk, place a heaped tablespoon of the braised meat. Gently fold the pasta edge-to-edge and pinch together so that it forms a semi-circle. Then roll round and pinch together the two corners so that it forms the shape of the tortellini (it should look like a necktie).

Pop into a pan of boiling salted water and poach for approximately 4 minutes.

Lift out and serve immediately.

Allow two/three tortellini as a starter portion. Or take a leaf out of Mark's menu and use one of the tortellini as a garnish to top delicious seared Wagyu Sirloin served with baby turnips, potato pearls and crispy kale – all accompanied by thickened braising juices.

**Chef's tip :** Any left over pasta can be frozen for use at a later date.



**Recipe created by Mark Payne**

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