



JULIA BUSUTTIL NISHIMURA

Julia Busuttill Nishimura is a cook, author and teacher. Her work celebrates simple ingredients, seasonal produce and the joys of coming together at the table. Julia is influenced by her Maltese upbringing and time living in Italy. She teaches sell-out cooking workshops and pasta master classes and is a regular contributor to Australian and international publications such as The Design Files, Country Style Magazine, ABC and Good Food.

Julia is the author of two cookbooks, *Ostro* (2017) and *A Year of Simple Family Food* (2020). She lives in Melbourne with her husband Nori and two children, Haruki and Yukito.

TAGLIATELLE WITH SHORT RIB RAGÙ

INGREDIENTS

For the tagliatelle pasta

300g tipo 00 flour

100g semolina flour, plus extra for dusting

generous pinch of sea salt

4 eggs

For the ragù

800g Tasmanian Cape Grim

beef short ribs, cut into

individual ribs

60ml (1/4 cup) extra-virgin

olive oil

1 onion, finely chopped

1 celery stalk, finely chopped

1 small carrot, finely chopped sea salt

250ml (1 cup) red wine

3 garlic cloves, roughly chopped

680g tomato passata

2 fresh bay leaves

2 oregano sprigs large handful of basil leaves

black pepper

grated parmesan, to serve

METHOD

Heat the olive oil over a high heat in a large heavy-based saucepan and brown the Tasmanian short ribs on all sides. Transfer the Tasmanian short ribs to a plate and reduce the heat to low. Add the onion, celery, carrot and a pinch of salt to the pan and sauté for 10–15 minutes until soft and caramelised.

Increase the heat to medium-high, pour in the wine and allow to simmer for a minute or two, scraping any bits stuck to the bottom. Return the Tasmanian short ribs to the pan, add the garlic, passata and 300ml of water and stir so it's all nicely combined. Add the bay leaves and oregano. Bring to the boil, then reduce the heat to low and cover. Cook for 3–4 hours until the meat is tender and falling away from the bone.

To make the dough for the tagliatelle, tip the flours and salt onto a clean work surface and combine using your hands. Shape the flour into a volcano, then create a well in the centre and crack in the eggs. Gently whisk the eggs using a fork, then slowly bring in the flour with the fork until you have a shaggy dough. Set the fork aside and use your hands and a pastry scraper to continue to bring the dough together. Knead for 8–10 minutes until the dough is soft and smooth.

Cover the dough tightly and allow to rest at room temperature for at least 30 minutes.

On a lightly floured work surface, working with one quarter of the dough at a time, roll the dough using a rolling pin into a rough disc shape about 5 mm thick. Roll the dough through a pasta machine set to the widest setting, then roll again through the next two narrower settings, dusting with a little flour between each roll if needed. Fold the dough back in on itself so it's a bit narrower than the width of the machine and use a rolling pin to flatten slightly. Set the machine back to the widest setting and roll back through the first three settings again, folding and flattening the pasta dough before each roll. Repeat this process three more times, so in total you've rolled the dough through the three widest settings, folding between each roll, four times in total. This makes the pasta nice and strong, and you can now roll the dough through the settings until the pasta is around 1.5 mm thick. Dust the pasta sheet with some semolina flour. Allow the pasta sheet to dry out slightly for just a couple of minutes to make it easier to cut. Now, gently roll up the pasta sheet from the shortest end. With a sharp knife, cut the pasta into ribbons about 8 mm wide. Unravel the pasta, dust with semolina flour and set aside on a clean tea towel. Repeat the process with the remaining dough.

Remove the Tasmanian short ribs from the ragù and shred the meat, discarding any bones. Return the meat to the sauce, along with most of the basil leaves. Simmer, uncovered, for about 10 minutes until slightly reduced. Remove and discard the bay leaves, season to taste and keep the ragù warm over a low heat while you cook the pasta.

Bring a large saucepan of generously salted water to the boil and cook the pasta for 2–3 minutes or until al dente. Transfer the tagliatelle to the ragù and toss to combine, adding around 60–125 ml (1/4–1/2 cup) of the pasta water, as needed, to help create a luscious sauce that will coat the pasta ribbons. Scatter with freshly grated parmesan and the remaining basil leaves.

For all recipes visit – www.trade.tasmanian.com.au

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"...it's no secret that Tasmania is one of my favourite places in the whole world." Julia.