

Chef Marc Vetri

Trained in Bergamo, Italy, by some of the region's most noted chefs, Marc Vetri brings a bold, contemporary sensibility to classic Italian cooking. Within two years of opening his eponymous Philadelphia restaurant, Vetri was named one of *Food & Wine's* Ten Best New Chefs and received the *Philadelphia Inquirer's* highest restaurant rating. In 2005, Vetri won the James Beard Award for "Best Chef Mid-Atlantic."

Vetri opened his intimate 40-seat restaurant in the heart of Center City Philadelphia. His outstanding pastas, innovative flavor combinations and artful presentations captured diners' imaginations and propelled Vetri to the forefront of culinary trends. In February 2007, nine years later, he opened Osteria just north of Center City at 640 North Broad Street. While Vetri is exclusive and refined, Osteria is larger and more casual. It's the perfect place to grab a counter seat and enjoy a slice of thin-crust pizza or settle into a plate of wood-grilled meat such as spit-roasted lamb stuffed with Parmesan and herbs.

In both restaurants, Vetri's flavors are simple yet pronounced. Freshness is his muse. He chooses the finest seasonal ingredients from local farm markets and premium purveyors around the US and Italy. He keeps cooking to a minimum and preparations straightforward. "Cooking is about finding high-quality, regional ingredients," he says, "then using the simplest techniques to convey their purity."



Braised Beef Short Ribs with Celery Root Crema and Salad

This is a great simple meal that requires little time to prepare but needs to cook for 2 hours so plan ahead. You can make only the short ribs with a salad or, prepare the celery root crema and salad for a truly restaurant caliber meal.

Ingredients:

Celery root is available at all grocery stores in Winter and early Spring.

**5lbs short ribs
1 small carrot peeled
1 celery stalk
1/2 of a small onion
1 clove garlic
1 bottle red wine
1 qt chicken stock or water
1 bay leaf**

Preheat the oven to 300°

Season ribs with salt and pepper and sear in your All-Clad 3 qt. sauté on medium heat until all sides are well browned. Remove the meat. Rough cut the vegetables and sauté them in the same pan. After the vegetables are golden, add the red wine and deglaze the pan, scraping up the browned bits. Add the meat and reduce this sauce by about half, then add the chicken stock and bay leaf. Place the sauté with all ingredients in the oven and cook at 300 degrees until tender. About 2 hours.

Celeriac puree:

2 medium heads celery root
4 Tablespoons extra virgin cup olive oil
squirt of sherry vinegar
salt and pepper

Peel and dice the celery root. Bring a pot of salted water to a boil and then lower to a simmer. Add the celery root and cook until tender. 5-6 minutes. Reserve one cup of this water. Drain and puree in a blender or food processor with some of the reserved water and the olive oil and vinegar (1/2 to 1 teaspoons depending on taste). Season with salt and pepper. Add reserved water to thin to desired consistency.

Celery salad:

Peel a celery root and slice into a thin julienne. Toss with parsley, lemon juice, olive oil, salt and pepper.

Place a pool of the crema on a plate. Remove the meat from the bone and place a 3-4 oz. portion on the puree. Then put some salad on top.