Chef John Durna
Clydz
New Brunswick, NJ

Chef John Durna is the Executive Chef at Clydz Restaurant in New Brunswick. Chef John keeps the lunch and dinner menu changing through the seasons and updated with an interesting spin on old favorites and new additions.

As a winner of the Santé Award for Cooking with Wine and/or Spirits, the award states Clydz Sidebar possesses a chef who shows “a great deal of recipe development with wine and spirits in innovative sauce making” and “excellent recipe development using local markets and regional ingredients.”

Clydz is located in an old renovated building adjacent to the Middlesex County Court House and right next to the theater district in New Brunswick. Clydz has a complete menu for lunch, dinner and “latenite.”

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Jersey Fresh Recipe from Chef John Durna

*Red Beet Ravioli* (The Red Beets from Formisano Farms would be perfect for this recipe!)

These raviolis are a great alternative to the everyday ricotta stuffed ravioli. The flavor of the red beets and the goat cheese compliment each other very well. You can use whatever sauce you would like with these, but to enjoy the wonderful flavor of the beets and goat cheese, toss them in a white wine butter sauce.

**INGREDIENTS**

- 0.5 cups chopped cooked Jersey Fresh beets
- 1.3 cups AP flour
- ½ tsp salt
- 1 egg room temperature

**The filling:**

- 15 oz goat cheese
- 0.25 cups toasted bread crumbs
- 1/3 cups cooked small diced Jersey Fresh beets

**PROCEDURE**

- In a deep bowl or kitchen aid mixer, add the flour and salt. Add the egg and beets and knead or mix until a good consistency is achieved. Add water by the teaspoon if the mixture is too dry. Store covered in the fridge while the filling is made.
- In a separate bowl for the filling, mix the ingredients until a uniform mixture is formed. Divide the pasta dough in to 2 equal parts and roll them out separately on a well floured work surface about 1/8 inch thick.
- Cut equal squares or circles out of both sheets about 2.5 inches wide. Place a tablespoon of mixture in the center of a pasta square and brush the edges with egg yolk. Place another square on top of this and seal the edges. Repeat until all pasta is gone.
- Bring a pot of salted and oiled water to boil and add the ravioli and boil for approximately 4 minutes or until tender. -Mix with the sauce of your choice.