

FETTUCINE WITH PHEASANT



Menù Ingredients

400 g. Ragù di Fagiano - Pheasant Ragout sauce - SL0K
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

420 g. Tagliatelle pasta
q.s. White wine
q.s. Shallots
q.s. Chopped Parsley
q.s. Parmigiano Reggiano cheese

Chef: Leonardo Pellacani

Method

Serve 6

Cook the tagliatelle in boiling salted water. Meanwhile in a pan, heat a tablespoon of oil and sweat the shallots, deglaze with the white wine and let it evaporate. Add the pheasant sauce and a ladle of cooking water. Drain the tagliatelle and toss them in the sauce with parsley and parmigiano. Serve with a drizzle of extra virgin olive oil.