

GARGANELLI PASTA WITH WILD BOAR



Chef: Leonardo Pellacani

Method

Serve 6

Cook the garganelli pasta in boiling salted water until al dente. In a pan with a drizzle of oil, brown the ready to use vegetables. Add the wild boar ragout and the pomodorina sauce and continue to cook for a few minutes, add in some rosemary. Drain the garganelli and toss them in the prepared sauce with some grated parmigiano reggiano cheese. Garnish with a spring of rosemary, a slice of crispy prosciutto and chopped parsley.

Menù Ingredients

270 g. Pomodorina - CA0K

330 g. Ragù di Cinghiale al Barolo DOCG- Wild Boar Ragout
sauce with Barolo wine DOCG - SE0K

60 g. Soffritto pronto a base di verdure fresche - Ready to use
Mirepoix - B10K

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

1 Spring of Rosemary

q.s. Parmigiano Reggiano cheese

q.s. Prosciutto (for garnish)

q.s. Parsley

480 g Garganelli