

MACCHERONI AL PETTINE WITH WILD BOAR RAGÙ



Chef: Leonardo Pellacani

Method

Serve 1

Cook the macaroni in boiling salted water until al dente. In a pan with a drizzle of oil, brown the vegetables, add the wild boar sauce and leave it to simmer on the stove. At this point add the pomodorina sauce, continuing to cook for few more minutes, add in a little rosemary. Drain the macaroni and toss them in the sauce with some grated parmigiano cheese. Garnish with a bay leaf and crushed crispy prosciutto.

Menù Ingredients

10 g. Soffritto pronto a base di verdure fresche – Ready to use
Mirepoix - B10K
45 g. Pomodorina - Pomodorina sauce - CA1
60 g. Ragù di Cinghiale al Barolo DOCG- Wild Boar Ragout
sauce with Barolo wine DOCG - SE0K
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

1 Bay leaf
120 g. Fresh Maccheroni al pettine
q.s. Parmigiano Reggiano cheese, grated
q.s. Rosemary
q.s. Prosciutto