MCCHERONI AL FERRETTO WITH CALABRIAN BLACK PORK RAGOUT



Menù Ingredients

500 g Ragù di suino nero di Calabria - Calabrian black pork ragout - SY1X

Ingredients

345 cl Water
324 g Type "00" flour
324 g Semolina
4 g Salt

Chef: Leonardo Pellacani

Method

For 6 people

Mix the flour with semolina and salt. Add water at room temperature and knead the dough. Let it rest for one hour. Divide the dough into small pieces, roll them into thin ropes and cut them into lenghts of about 8-9 cm. Wrap the floured ropes around a thin iron rod (ferretto) to create a hollow shape inside. Put the maccheroni on a tray, keeping them well separated. Then cook them in salted boiling water. Meanwhile, heat the Calabrian black pork ragout in a pan over high heat for a few minutes. Once the pasta is cooked, drain the maccheroni and add them to the sauce. Toss in the pan and serve.

Gluten Free Method

© Menù srl - Dal 1932 Produttori Specialità Alimentari
Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)