

## MCCHERONI AL FERRETTO WITH CALABRIAN BLACK PORK RAGOUT

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### Menù Ingredients

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

### Ingredients

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

**Chef:** Leonardo Pellacani

### Method

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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 lengths 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

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