

PAPPARDELLE PASTA WITH HARE RAGÙ



Chef: Gianluca Galliera

Method

Serve 6

In a frying pan with the butter, sweat the chopped celery, carrots and onions, adding a few whole peppercorns and sage leafs. Remove the sage and add the hare sauce. Deglaze with the Marsala wine and let it evaporate. Meanwhile, cook the pappardelle in boiling salted water, drain and toss them in the sauce. Sprinkle with grated parmigiano reggiano cheese, and serve.

Menù Ingredients

1 tin Lepre in salmi al Barolo D.O.C.G. per condimenti - Jugged hare ragout with Barolo D.O.C.G. - SI0K

Ingredients

500 g. Pappardelle Pasta
q.s. Salt & Pepper
30 g. Butter
50 ml. Dry Marsala wine
2/3 Sage leafs
q.s. Onion
q.s. Carrots
q.s. Celery
100 g. Parmigiano Reggiano cheese