

PAPPARDELLE PASTA WITH WHITE RAGÙ



Menù Ingredients

90 g. Èragùbianco con carne di pollo e di vitello – Èragùbianco
sauce with chicken and veal meat - SR1
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

65 g. Pappardelle pasta
q.s. Rosemary
q.s. Parmigiano Reggiano cheese

Chef: Leonardo Pellacani

Method

Serve 1

Cook the pappardelle in boiling salted water. In a pan, add the chicken and veal ragù and warm it up on the stove with some rosemary. Drain the pappardelle and toss in the sauce with a little Parmigiano Reggiano cheese. Garnish with a sprig of rosemary and serve.