

PAPPARDELLE WITH CHIANINA BEEF RAGOUT



Menù Ingredients

500 g Ragù di chianina - Chianina beef ragout - SN1X

Ingredients

600 g Dried egg pappardelle*
to taste Parmigiano Reggiano

Chef: Leonardo Pellacani

Gluten Free

Method

For 6 serves

Cook the pappardelle in salted boiling water. In a pan, heat the Chianina beef ragout. Once cooked, drain the pappardelle and sauté them with Chianina beef ragout. Finish as desired with a sprinkling of grated Parmigiano Reggiano.

Gluten Free Method

* By replacing the pappardelle with the 'Gluten-Free' label, the preparation becomes gluten-free.