PAPPARDELLE WITH CHIANINA BEEF RAGOUT



Chef: Leonardo Pellacani

Gluten Free

Menù Ingredients

500 g Ragù di chianina - Chianina beef ragout - SN1X

Ingredients

600 g Dried egg pappardelle*

to taste Parmigiano Regginao

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.

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