

TAGLIATELLE WITH WILD BOAR AND PORCINI MUSHROOMS



Chef: Monica Copetti

Method

Serve 6

In a pot of boiling salted water cook the tagliatelle al dente. In the meantime, chop the onion, transfer it to a saucepan and sauté it for few minutes with a little extra virgin olive oil and the chopped pancetta. Add the wild boar sauce and cook over the heat, pour in the white wine and let it evaporate. At this point, add the drained Porcini mushrooms and chopped parsley. Drain the tagliatelle and toss them in the prepared sauce; sprinkle with more chopped parsley and garnish with few bay leaves. Serve immediately.

Gluten Free Method

Use Gluten Free Pasta.

Menù Ingredients

300 g. Porcini a fette trifolati - Sliced Porcini mushrooms with olive oil, garlic and parsley - GG1X

300 g. Ragù di Cinghiale al Barolo DOCG- Wild Boar Ragout sauce with Barolo wine DOCG - SE0K

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

50 ml. White Wine

100 g. Parmigiano Reggiano Cheese, Grated

q.s. Salt

50 g. Parsley

50 g. Onion

150 g. Pancetta

420 g. Egg Tagliatelle Pasta