

## PAPPARDELLE PASTA WITH WHITE RAGÙ

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### Menù Ingredients

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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

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

**Chef:** Leonardo Pellacani

### Method

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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.