

Pappardelle con Ragù di Cinghiale – Pappardelle Pasta with Wild Boar Sauce

Ingredients	Preparation
<p>2 Onions 2 Carrots 2 stalks Celery 2 cloves Garlic 1 sprig Rosemary 1 sprig Thyme 1 lbs Wild Boar 1 32 oz can Tomato Sauce or diced tomatoes Red wine, as needed Broth, as needed <u>Organic EVOO</u> Salt and Pepper, to taste 500 grams Pappardelle or other pasta</p> <p>Suggested Wine Pairings:</p> <p><u>Canalino Rosso di Toscana</u> <u>Tuscan Sangiovese Organic</u> <u>Biodynamic Natural Wine</u></p> <p><u>Michi Lorenz Zweigelt</u> <u>Klassik Natural Red Wine</u> <u>Organic Biodynamic</u></p> <p><u>Thaya Saint Laurent</u> <u>Natural Red Wine Organic</u> <u>Late Harvest Single</u> <u>Vineyard</u></p> <p><u>Vigna Petrusa</u> <u>Schioppettino di Prepotto</u> <u>Natural Wine Red</u> <u>Biodynamic</u></p>	<ol style="list-style-type: none"> 1. The night before, place your pieces of wild boar in a bowl and nearly cover with red wine. Add on top, in large pieces, the onion, carrot, celery, garlic, and herbs. Place in fridge to marinate. 2. When ready to cook, remove vegetables, garlic, and herbs from the container and chop each finely, leave garlic and herbs separate for the moment. Drain the boar from the wine, reserving the wine for later use. Grind or mince finely the meat. 3. In small amount of extra virgin olive oil, sauté until tender the onion, carrots and celery. Add garlic and stir until soft. Add wild boar, stirring well to brown evenly, breaking up any large chunks that form. When browned, add rosemary, thyme, salt and pepper. Stir well. 4. Deglaze the pan with the marinating red wine. When the wine has cooked off, add the tomato sauce and stir well. Move the sauce to a low burner, letting simmer slowly for at least one to two hours. Add broth whenever it starts to stick to the bottom of the pan; you want it to stay fairly soupy. 5. After a few hours, when the meat is tender, remove from the heat and set aside. Cook your pasta according as needed, and toss with enough sauce to coat the pasta. Serve with a grating of fresh parmesan or a drizzle of extra virgin olive oil.

