

PAPPARDELLE WITH GAMEY VENISON RAGÙ

SERVES 6

PREP 60 MIN | COOK 90 MIN

Ingredients

- 600g fresh pappardelle
- 800g - 1kg venison, cubed
- 80g pancetta
- 500ml red wine
- 1 carrot, finely chopped
- 1 stick celery, finely chopped
- 1 onion, finely chopped
- 1 clove garlic, minced
- 400g chopped tomato
- 1-2 bay leaves
- 1 sprig rosemary
- 2 tbsp extra virgin olive oil
- Salt and pepper, to taste
- Parmigiano Reggiano, to serve



Recipe Credit: pastaevangelists.com



PAPPARDELLE WITH GAMEY VENISON RAGÙ CONT.

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Method

1. Take the cubed venison, and steep in the red wine, along with the bay leaves and rosemary. Allow to marinate for around 1 hour.
2. In a large dutch oven, add the olive oil, and heat on medium. Add the onion, carrot and celery, and gently fry until translucent. Add the garlic, and continue to fry until fragrant, being careful not to burn anything.
3. Add the pancetta, and continue to fry. You should notice a large amount of fat renders from the pan at this point - you may remove some of this if you wish, though traditionally, the excess fat remains.
4. Increase the heat slightly, and add the venison meat, ensuring to reserve the leftover wine marinade. Brown the meat on all sides, before deglazing the pan with the red wine. Add the chopped tomatoes and stir until well combined.
5. Reduce the heat, and allow the mixture to simmer for around an hour, stirring occasionally until thickened.
6. After this time has elapsed, bring a large pot of salted water to a boil, before adding your fresh pappardelle. Cook as per packet instructions, or until al dente (test a piece before straining).
7. Drain the pasta, ensuring to reserve a little (1 tbsp or so) of the starchy cooking water. Remove the herbs from the ragù, before adding the pasta to the pan, along with the pasta water, and stir the contents until the pasta is well coated in the sauce.
8. Plate and garnish with a generous sprinkling of *parmigiano reggiano*. Buon appetito!



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