Wild Boar Ragù with Pappardelle al Cinghiale

Italian Wild Boar Ragù with Pappardelle

Medium | 4 Servings | 60 min.



This recipe comes from Tuscany and is a regional specialty from the Maremma, the marshy coastal region in central Italy. Wild boars are native to the local macchia forest—and the Mediterranean climate, along with the fruity grapes from the vineyards, ensure the meat's exceptional quality. The wild boar's rich, intense flavor gives the ragù its distinctive taste. The vegetables, tomato sauce, and herbs add a Mediterranean touch.

Ingredients

600 g ground wild boar

800 g ORO di Parma chopped tomatoes

100 g ORO di Parma triple-concentrated tomato paste

1 carrot

1 stalk of celery

3 cloves of garlic

4 sprigs of rosemary

½ bunch of parsley

2 onions

80 g Pecorino

1 small red chili

100 ml olive oil

500 g pappardelle

300 ml dry red wine

Salt

Water

Tip: You can also add pancetta. This gives the dish a little extra flavor.

Step 1: The Preparation

Peel the onions and the carrot, and dice them into small cubes along with the celery—just like in a classic soffritto. Wash the Italian herbs, pat them dry, and chop the parsley very finely. Once the garlic is peeled, chop it as finely as possible as well. Then grate the Pecorino cheese. Finally, cut the chili pepper in half lengthwise, remove the seeds, and chop it very finely.

Step 2: Wild Boar Ragù

Sear the ground meat in olive oil in a skillet over high heat on all sides, then add the tomato paste. Add the diced vegetables and garlic, and continue to sauté everything. Next, deglaze the ragù with red wine and add the rosemary and sliced chili pepper. Then just add the chunky tomatoes. Let the wild boar ragù simmer for about 40 minutes.

Step 3: The Pappardelle

Cook the pasta in a pot of salted water according to the package directions for about 10 minutes, until it is al dente (“firm to the bite”).

Step 4: The Finale

Toss the pappardelle with the wild boar ragù so that the hot sauce coats the pasta. Serve it on a preheated plate and sprinkle the grated Pecorino on top. Garnish the pasta with a parsley leaf. Magnifico!

Used products:



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