



CS Pappadelle with Red Wine Ragu

Source: adapted from *Cento* and Chef Jacques Pépin
Bob and Robin Young *The Captains Shack*

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PDF: CS-Pappadelle-Red-Wine-Ragu.pdf

Prep: 2 hr min

Cook: 25 min

Total: 2 hrs 25 min

Serves: 6

Ingredients:

1 lbs Pappardelle Nests

¼ c Extra Virgin Olive Oil

½ lbs White Mushrooms, quartered

2 oz thinly sliced Pancetta, cut into strips

2 med Celery Stalks, finely chopped

1 med Carrots, finely chopped

1 med White Onion, finely chopped

3 sprigs Fresh Thyme

1 T chopped Chervil or Italian Flatleaf Parsley

2 T Herbs de Provence

1 lbs Ground Beef

¼ lbs Pork Sausage

¼ c Red wine

Celtic Sea Salt to taste

Fresh ground Tellicherry Black Pepper, to taste

1 c Dry Red Wine

24 oz Cento Traditional Passata or Rao's Homemade Marinara

1 T unsalted Butter

¼ c Parmesan Cheese

Directions:

In a bowl, completely blend the beef and pork with the chervil, Herbs de Provence and about ¼ c red wine. Refrigerate for a minimum of 2 hours.

Prepare pasta according to package instructions.

Heat oil in a large saucepan and add mushrooms, pancetta, celery, carrot, onion and thyme springs, cooking over moderately high heat. Stir continually and cook until vegetables start to brown, approximately 5 minutes.

Add the ground beef, salt, pepper and cook until brown. Pour in red wine and boil over high heat until reduced by half, about 3 minutes. Add the passata, and again bring to a boil.

Simmer over medium heat stirring occasionally until thickened, about 12 minutes. Discard thyme sprigs and add pappardelle to ragu. Toss with butter and parmesan, season with salt and pepper.

Transfer pasta to bowls, top with remaining ragu and serve. If desired, top with additional parmesan cheese.