



PASTA
EVANGELISTS
made in London



PAPPARDELLE WITH WILD BOAR RAGÙ & PARMESAN CHEESE



Photograph: @thehangryhuman



Pasta Evangelists



#pastaevangelists
@pastaevangelists



ABOUT THIS DISH

Known as an unofficial mascot of *Toscana* (see below the famous rolling hills), wild boar has the dubious honour of being both a local emblem and a local delicacy. The animals forage in local woodland, occasionally causing mischief in vineyards and even gardens, but Tuscans adore the rich, gamey flavour they lend to local dishes.

Our *ragù* follows the time-honoured Tuscan method of gently stewing the wild boar with red wine and plenty of tomatoes, which we serve with the traditional pasta, *pappardelle*, perfect for sopping up the beautiful sauce.

We top the *ragù* and *pappardelle* with *Parmesan* cheese, whose salty taste makes it the perfect pairing for the deep, rich flavours of this dish. See below the *Fontana del Porcellino* in Florence, the “luckiest” wild boar in Italy...his nose is shiny as touching it, is meant to bring good luck, we certainly stroked his nose last time we went to *Firenze*.

METHOD

1. Bring a large saucepan of salted water to the boil.
2. Cook the *pappardelle* in the boiling water (but leave the white flour in the pouch) for 3-4 minutes until ‘al dente’ (check a strand before removing from the pan). Stir often to avoid the pasta strands sticking together.
3. Whilst the pasta cooks, put the wild boar *ragù* in a large pan, add 1-2 tbs (20ml) of the boiling cooking water, cover with a lid and heat until steaming. Once steaming, turn heat off.
4. Transfer the pasta to the sauce. Scatter with the Parmesan. **Buon appetito.**

INGREDIENTS

(Allergens in **bold**): Fresh Pasta (Wheat **Flour**, **Egg**, Durum **Wheat** Flour, Salt), Garlic, Wild Boar, Pork, Onion, Red Wine (**Sulphites**), Carrot, Olive Oil, **Celery**, Tomato Puree, Salt, Pepper, Juniper Berries, Thyme, Bay Leaves

GARNISH INGREDIENTS

Parmesan Cheese (**Milk**)

Consume within 1 day of delivery.

FREEZING: The pasta can be frozen (below -18 degrees °C) on day of delivery and keeps for 1 month in the freezer. The pasta should be cooked straight from frozen. The sauce needs to be defrosted overnight in the fridge.

This food has been prepared in a kitchen that also prepares molluscs, mustard, nuts, gluten, fish, crustaceans, and therefore may contain traces of these.

