



COOKING LESSONS

ITALIAN RECIPES

BROAD NOODLES (PAPPARDELLE) WITH HARE

Ingredients for 4 person

For the pasta:

- Flour 400g;
- Eggs 4;
- Dry white wine;

For the sauce:

- Lean hare 500g;
- Onion;
- Celery 50g;
- Carrot 50g;
- Pancetta 80g;
- Cloves 2;
- Dry white wine 1 glass;
- Ripe tomato pulp 500g
- Salt and pepper as needed;
- Extra virgin olive oil as needed;
- Grated parmesan 2 tablespoons.

Preparation:

Prepare a fat mirepoix with onion, celery, carrot and pancetta, gently fry in a pan with a little oil.

Add the hare meat cut in small cubes, the cloves and the flour.

Let it brown in a low flame for about 15 minutes.

Sprinkle with wine, let it evaporate and add the diced tomatoes, salt, pepper and nutmeg. Cook until the sauce is thick.

Prepare the fresh pasta kneading flour with eggs, a pinch of salt, and white wine; work it well until you get a smooth dough, let it rest covered in a cool place for 30 minutes at least.

Roll out the pasta in a thin layer, cut it into large strips and let dry on a clean cloth.

Cook the pappardelle in a abundant salted boiling water, dry when they are "al dente" and dress with the sauce previously prepared and abundant grated parmesan cheese or pecorino.