



Hand Crafted Pappardelle with Duck Ragu

Yield: 4-6 Servings

Pappardelle Pasta

Ingredient

Flour, all-purpose
Salt
Olive oil, extra virgin
Eggs, large
Water, cool
Italian parsley leaves

Amount

2 1/2 C
1 tsp
1 oz
2 Ea
2+ TBSP
As needed

Duck Ragu Sauce

Duck legs and thighs, skin removed
Olive oil, virgin
Onion, yellow, 1/4 inch dice
Carrot, peeled and finely chopped
Garlic cloves, peeled and finely sliced
Celery, stalk, 1/4 inch dice
Red wine
Whole peeled canned tomatoes
Chicken broth
Dried porcini mushrooms

4 Ea
2 oz
1 Ea
1 Ea
2 Ea
1 Ea
8 oz
16 oz
1 C
1 oz

Pappardelle Pasta

1. Stir together flour, salt then add olive oil and stir with a whisk. Add eggs and continue to mix until mixture gets sticky. Add water 1 TBSP at a time until dough stays together. Knead 5-8 minutes until pliable. Cover with film wrap and allow to rest for approximately 15 minutes.
2. Using a pasta machine, roll the pasta dough out to its thinnest setting. Lay the dough on work station and place herbs on lower half of dough. Fold over and run dough through machine for one last press. This will infuse the herbs into the pasta. Then cut by hand into pappardelle, about 1 to 1 1/4 inch thick. Reserve.

Duck Ragu

1. Wash the duck legs and thighs and remove all fat. Pat dry with paper towel.
2. In a thick bottomed Dutch oven, heat olive oil until smoking. Add the duck and cook until brown on all side, and remove, approximately 10-12 minutes. Now add the onion, carrots, garlic, celery and cook until softened approximately 7-9 minutes. Add the wine, tomatoes, chicken broth and dried mushrooms and bring to a boil. Add the duck and return to boil, then lower to simmer, cover and continue cooking for 1 hour. Remove the duck and allow to cool. Pull all meat off the bones and return to pot without the bones. Simmer uncovered for another 30 minutes or until the sauce is quite thick. Taste and season with salt and pepper. Reserve.

To Serve

In a large pot, bring 6 quarts of water to boil with 2 TBSP Salt. Boil pappardelle until cooked, approximately. 1 to 1 1/2 minutes and drain well. Put hot pappardelle into a pan with the duck ragu and toss well. Pour into serving bowl and serve immediately.