

Paganozzi with wild boar

(ingredients for four guests)

For the dough:

- 400g all-purpose unbleached flour
- 200g whole eggs

For the sauce:

- 200g Fresh wild boar
- 100g Tomato sauce
- 50ml extra Virgin olive oil
- 50g red onion
- 50g celery
- 40g shallots
- 20g pine nuts
- 20g parsley
- 20g Rosemary
- 20g sage
- 50ml dry white wine
- 50ml extra Virgin olive oil
- 40g Parmigiano Reggiano

Method:

Form a mountain with the flour and make a hole in the centre, add the eggs and mix the two ingredients together to form the dough.

Once completely mixed, let it stand for 1/2 hours covered before use.

Divide the dough and roll it out to 4 millimeters thickness then cut it into 4 millimeters wide strips and 8 centimeters length, these are the "paganozzi."

dice the vegetables for the sauté: onions, shallot, celery and parsley.

in a large saucepan add the half of the extra Virgin olive oil and started to stew the diced vegetables.

Meanwhile, cut the wild board meet into small cubes of about 1 centimeter.

When the vegetables start to caramelize, add the cubed meat and let it cook at a medium-high temperature.

As soon as you see that the meat begins to brown, add the wine and let it evaporate, add the tomato and cook over a low heat until the meat is sufficiently tender.

during cooking you will have to steer the sauce occasionally and possibly add water if it dries too quickly.

at the end of the cooking at the sage, pine nuts and rosemary. Ultimate cooking adding salt to taste.

Cook the Paganozzi in salted boiling water, drain them and toss in a pan with the wild boar sauce finish with the remaining extra Virgin olive oil and some cheese if desired.