

TAGLIATELLE WITH WILD BOAR RAGU (TAGLIATELLE AL RAGU DI CINGHIALE)

INGREDIENTS

1 pound wild boar shoulder or leg, cut into 1- to 2-inch pieces
1 sprig rosemary, torn in half
4 cloves garlic, peeled
1 tablespoon peppercorns
2 cups Chianti or other red wine, or as needed
3 tablespoons extra virgin olive oil
1 small carrot, finely chopped
1 small celery stalk, finely chopped
1 small onion, finely chopped
1 14.5 ounce canned whole tomatoes with liquid
2 cups vegetable stock or water
2 sprigs fresh thyme
Salt and pepper to taste
Tagliatelle, for serving

DIRECTIONS

The night before making the ragu place the meat in a bowl with the rosemary, peppercorns, garlic and enough wine to cover. Cover and refrigerate overnight.

Discard the rosemary and garlic. Drain the meat in a strainer set over a bowl, reserving the wine. In a Dutch oven over medium-high heat, heat the oil until shimmering, and add the carrot, celery and onion. Sauté until softened, 3 to 5 minutes. Add the meat and cook, stirring frequently, until all the liquid released by the meat has evaporated and the meat is browned, 10 to 15 minutes. Add the reserved wine and cook, stirring frequently, until the mixture is dry, 10 to 15 minutes. Add the tomatoes, breaking them up with a spoon or squishing with your hands. Add 1 cup water, reduce heat to very low, and cook, partly covered, at a low simmer for 1 hour.

Preheat oven to 350F. Add vegetable stock to the pot and sprig of thyme and return to a simmer. Place dutch oven in the oven and simmer, stirring every 30 minutes or so, until the meat begins to break apart, 1 1/2 to 2 hours. Remove from the oven and, using a whisk or spoon, break the meat into very fine shreds. Serve over tagliatelle.