



PAPPARDELLE WITH RAGU

MISE EN PLACE

- Weigh out the flour and egg amounts required for the egg pasta recipe. If you prefer a richer pasta dough, increase the quantity of egg yolk and use less whole egg (with white).
 - A pasta machine is essential equipment for your class.
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PAPPARDELLE WITH RAGU *(serves 4-6)*

Recipe by Mai Nguyen

Egg Pasta Dough (recipe below)

Meat Ragu (recipe below)

Freshly grated Parmigiano

- Bring a large pot of water to a boil and cook the pappardelle until al dente.
- Heat up desired portion of ragu sauce.
- Add the cooked pappardelle to the ragu and some pasta cooking water, as needed, to loosen the sauce.
- Serve immediately with freshly grated Parmigiano.

Egg Pasta Dough

1 lb (454g) 00 flour and more for dusting

258 g eggs (replace egg whites with a few yolks if you want a richer pasta)

Pinch of salt

Semolina flour for dusting

- Place flour on your work surface. Create a well in the flour using the bottom of a bowl. You should be able to see the work surface in the middle and the well's walls should be high enough to contain the eggs.

- Beat your eggs and pour them into the well. Use a fork to incorporate a bit of the flour with the eggs. Continue incorporating a bit of flour at a time until the dough is the consistency of pancake batter. Clean off any flour mixture stuck to the fork and add it to the dough.
- Using a bench scraper, scrape any remaining flour from the work surface into the dough and form a ball of dough. Knead the dough until it is relatively smooth with a cellulite-like texture.
- Wrap the ball of dough and rest for at least 15 minutes at room temperature.
- Divide the ball of dough into halves. Knead each ball of dough until the surface becomes smooth. Cover and rest again for at least 20 minutes before rolling out.
- Divide each ball of dough in half again. Using a rolling pin roll the ball of dough so that it is thin enough to pass through the thickness setting of your pasta machine.
- Using your pasta machine, run one of the pieces of dough through the thickest setting. Fold it in half and run it through again. Reduce the thickness setting and sheet the pasta again. Fold this sheet in half and run it on the thickest setting again. Repeat this process until the dough is very smooth and even.
- Run the pasta through on thinner settings each time until the pasta is about 1-1.2mm thick
- Dust the sheet of pasta semolina and fold into a loose roll. Square off the edges of the folded sheet with a knife and discard. Cut the folded sheet into 1-inch strips. Unroll the noodles and dust with more semolina if required. Repeat process with the other balls of dough.

Meat Ragu

3 lb of pork shoulder or beef chuck/flank

100g of pancetta (diced)

2 cups finely diced yellow onion

2 cups finely diced celery

2 cups finely diced carrot

3 cloves garlic minced

5 juniper berries

1 bay leaf

1 sprig thyme

1 sprig rosemary

2 cups dry red wine

3 cups tomato passata

3 tbsp olive oil

Salt and pepper to taste

3 tbsp butter

- Slice the meat into 1 inch pieces or coarsely grind up in a meat grinder.
- Heat up olive oil in a heavy bottomed pan or dutch oven on medium high heat.
- Add the pancetta and cook until the fat has rendered. Add the 3 lbs of meat with a few pinches of salt and cook until is browned.
- Add the carrot, celery, onion, garlic, bay leaf, juniper berries, rosemary, and thyme and a few pinches of black pepper. Cook until the veggies are softened (6-8 minutes).
- Add the wine and cook until it has reduced by half then add the tomato passata. Lower the heat and allow the sauce to simmer until the meat is tender and the sauce is reduced and thickened (~2 hrs).
- Taste the sauce and do a final seasoning
- Stir in the butter.

EQUIPMENT

Cutting board and knife

Pot

Large pan

Bench scraper

Bowls

Digital scale

Pasta machine

Rolling pin