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Great recipes for great wines

Recipe pairing by Marlene Rossman

WILD BOAR RAGU WITH PAPPARDELLE

Jason Weiner, co-chef/owner, Almond, Bridgehampton, N.Y.,
www.almondrestaurant.com

Yield: 4 servings

1.1 lbs. Boneless Wild Boar Neck,
  small diced (North American Import
  & Export Co.)
Salt and freshly ground black pepper,
  to taste
1 oz. extra virgin olive oil
1 T. butter
1 small Spanish onion, minced
1 small carrot, minced
1 T. garlic, minced
1 pinch red pepper flakes
2 fresh Roma tomatoes, medium diced
1 T. high-quality tomato paste
1/2 c. veal stock
4 portions fresh pasta, rolled thin and cut
  by hand (1 1/2" wide)
1 oz. heavy cream
1 T. high-quality red wine vinegar
1 t. parsley, chopped
1 T. Parmigiano-Reggiano, grated

Method (1) Heat medium-sized sauce-
pot over high heat. Season boar gener-
ously with salt and pepper. When pot
is quite hot, add boar, oil and butter.
(2) Allow meat to brown thoroughly,
then add onion and carrot. Reduce
heat, and sweat vegetables until lightly
caramelized, then add garlic. (3) When
garlic releases its aroma, add red pep-
per flakes, tomatoes and tomato paste.
Cook for another few minutes, then add
veal stock; cover, and barely simmer
for 30 minutes or until boar is tender.
(4) Drop pasta in boiling salted water.
Add cream and vinegar to ragu; turn up
heat. When pasta is done, add to ragu.
Top with parsley and Parmigiano-Reg-
giano to finish. (5) Adjust seasoning and
consistency if necessary; if ragu is too
thick, splash a little pasta water into it.
Serve immediately.

Wine pairing: A marvelous Merlot blend-
ed with a good dollop of Syrah, **North-
west Cellars Intrigue 2005 (Washington)**
is a grand match for the earthy richness
of the boar.

Chef
MAGAZINE

June 2009

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The Magazine for Foodservice Professionals