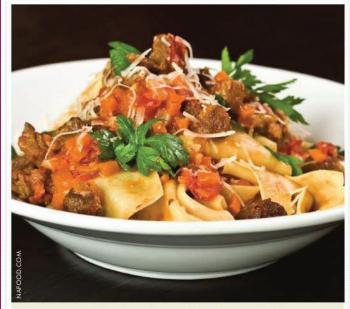
2005 Intrigue paired with Wild Boar Ragu with Pappardelle





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 saucepot over high heat. Season boar generously 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 pepper 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-Reggiano 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 blended with a good dollop of Syrah, Northwest Cellars Intrigue 2005 (Washington) is a grand match for the earthy richness of the boar.

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Great recipes for great wines

Recipe pairing by Marlene Rossman

