



PAPPARDELLE ALLA PORCELLINO

Yield: 4 Servings

INGREDIENTS FOR EGG PASTA DOUGH:

- 2 cups all-purpose flour
- 2 large eggs
- 6 egg yolks
- 2 Tbsp. extra-virgin olive oil
- 2 cups flour (*for dusting*)

INGREDIENTS FOR MEAT RAGU:

- 2 lbs. pork butt, diced
- 1 lb. ground pork sausage
- 1 lb. ground beef
- 4 cloves garlic, minced
- ½ cup olive oil
- 2 Tbsp. kosher salt
- 1 Tbsp. cracked black pepper
- 1 Tbsp. fennel seeds
- 1 Tbsp. sugar
- 2 Tbsp. dry oregano
- 2 cups red wine
- 2 32 oz. cans San Marzano tomatoes
- 4 oz. tomato paste
- 1 cup red wine vinegar

INGREDIENTS FOR GARNISH:

- 2 Tbsp. parmesan cheese, grated



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METHOD FOR EGG PASTA:

1. Place the flour in a large bowl and mix in the egg yolks and the whole eggs using a fork.
2. Stir the oil into the flour using your hands to knead until the mixture forms a cohesive dough that feels soft to the touch (about 3 minutes).
3. Transfer dough to a clean countertop and knead by hand to form a smooth, uniform ball.
4. Wrap dough in plastic and set aside at room temp to rest (at least 30 minutes).
5. With a rolling pin, roll the dough to a 12 by 6 in rectangle, rolling from the center of the dough 1 direction at a time.
6. Dust with flour. Continue rolling the dough to a longer rectangle, 20 by 6 inches.
7. Cut dough into 1-inch wide strips. Separate strips and lightly dust with approximately 2 Tbsp. of flour.
8. Place cut pasta dough aside until the Meat Ragu is fully cooked.
9. Once the Meat Ragu is cooked, bring 2 quarts of water to a boil in a large pot.
10. Add 1 Tbsp. salt and the pasta. Cook until al dente (about 1 minute). Drain pasta.

METHOD FOR MEAT RAGU:

1. Heat pot with ½ cup olive oil.
2. Add diced pork butt, ground pork sausage, and ground beef. Cook meat until browned.
3. Add garlic, vinegar, kosher salt, cracked black pepper, fennel seeds, sugar, and oregano and cook for about 2 minutes.
4. Add wine. Continue cooking for 5 minutes.
5. Add tomatoes; and tomato paste. Simmer over low heat for 30 minutes.

METHOD FOR ASSEMBLY:

1. Combine cooked pasta and meat ragu. Toss until fully coated.
2. Top with the desired amount of parmesan cheese.

