

# Giorgio Locatelli's Wild Boar Ragù - Ragù di Cinghiale

The meat needs to be marinated for a day or two first. Cook the meat on the bone for extra flavour and add an extra carrot for sweetness.

## Ingredients (Makes enough for 8)

2kg wild boar shoulder (preferably on the bone), cut into pieces about 8-10cm

5 tablespoons extra-virgin olive oil

2 carrots, finely chopped

1 celery stalk, finely chopped

2 onions, finely chopped

Sprig of rosemary and sprig of sage, tied together

2 garlic cloves

2-3 tablespoons sunflower or vegetable oil

2 tablespoons tomato paste

500ml tomato passata

Salt and pepper

## For the marinade:

1 bottle of red wine

2 juniper berries

2 black peppercorns

1 bay leaf

1 small carrot, roughly chopped

1 small celery stalk, roughly chopped

1 onion, roughly chopped

Sprig of rosemary

A few days ahead, put the boar into a large bowl with all the marinade ingredients, cover with cling film and leave in the fridge for at least a day, preferably two. Before you make the ragù, bring the wild boar out of the fridge and let it come back to room temperature. Lift it from the marinade and pat dry. Strain the marinade through a fine sieve.

Heat the olive oil in a large, wide-bottomed pan. Add the vegetables, herbs and garlic, and sweat over a medium heat for about 5-6 minutes without allowing it to colour.

At the same time, in a separate sauté pan, heat the sunflower or vegetable oil, until smoking hot. Season the wild boar on both sides, put into the pan and cook for 3 or 4 minutes, until slightly crusty on one side, then turn it over and repeat on the other side.

Lift the wild boar from the pan and add to the vegetables. Cook for about 5-8 minutes, then add the tomato paste and passata. Cook for a couple more minutes, then add the strained marinade. Bring to the boil, turn the heat down to a simmer and skim off any impurities on the surface. Cook for about 1½ hours, until the meat comes off the bone (if using) and flakes easily. It will be quite stringy, but should be tender. Check the seasoning and adjust if necessary.

When you are ready to serve the ragù, put it back into a pan and heat through. Cook your pasta (preferably pappardelle or tagliatelle) and drain, reserving the cooking water. Add the pasta to the ragù and toss well, adding some of the cooking water, if necessary, to loosen the sauce. Add a little extra-virgin olive oil just before serving.