

WILD BOAR RAGU WITH HAZELNUTS

INGREDIENTS

1 lb wild boar shoulder, diced
1/2 cup hazelnuts, chopped
1 onion, diced
2 garlic cloves, minced
1 carrot, diced
1 celery stalk, diced
1 cup red wine
1 can crushed tomatoes
1 teaspoon rosemary
1 teaspoon thyme
Salt and pepper
2 tablespoon olive oil
Pappardelle pasta

METHOD

1. Heat oil in a pot and brown wild boar. Remove and set aside.
2. Sauté onion, garlic, carrot, and celery.
3. Add wine, tomatoes, herbs, and boar. Simmer for 2 hours.
4. Stir in hazelnuts and season to taste. Serve over pasta.