

Pappardelle al Sugo di Cinghiale (Wild Boar Ragù¹)

INGREDIENTS

For the marinade (overnight)

600 g wild boar shoulder or leg,
cut into 2–3 cm chunks
500 ml red wine (Chianti is
perfect)
2 bay leaves
1 sprig fresh rosemary
1 sprig fresh thyme
1 medium carrot, roughly
chopped
1 celery stick, roughly chopped
1 onion, roughly chopped
6–8 juniper berries, lightly
crushed
1 tsp black peppercorns

For the ragù¹

3 tbsp extra virgin olive oil
1 small carrot, finely diced
1 celery stick, finely diced
1 onion, finely diced
2 cloves garlic, minced
2 tbsp tomato paste
400 g tinned chopped tomatoes
(San Marzano if possible)
250 ml beef or game stock (or
water)
Salt and freshly ground black
pepper, to taste

For serving

400 g fresh pappardelle
Freshly grated Parmigiano
Reggiano
Rosemary
[Gentile di Chieti 3L EVOO, Oleificio Berardo](#)
[San Marzano Tomatoes, Fontanella](#)
[Parmigiano Reggiano, Belcanto](#)
[Egg Pappardelle, Gran Cucina](#)



Wine pairing suggestions



Supertuscan Eleganzia, Rigoloccio

Description

A classic of Tuscan cucina rustica, Pappardelle al Sugo di Cinghiale is a celebration of slow cooking and bold, earthy flavours. In the rolling hills of Tuscany, wild boar is marinated overnight in robust red wine and aromatic herbs, then braised gently with a soffritto of vegetables, tomato, and stock until meltingly tender. Tossed with wide ribbons of pappardelle, this hearty ragù¹ is a true taste of the Italian countryside, rich, gamey, and deeply satisfying, especially when paired with a glass of Tuscan wine.

Preparation

Marinate the meat. Place the boar in a large bowl with all marinade ingredients. Cover and refrigerate for 12–24 hours, turning the meat occasionally. Remove the boar from the marinade, pat dry with kitchen paper, strain and reserve the marinade liquid; discard the vegetables and herbs. Heat the olive oil in a heavy casserole or Dutch oven over medium-high heat, brown the boar pieces in batches until well-coloured, then set aside.

In the same pan, lower the heat and add the diced carrot, celery, and onion. Cook gently for 8–10 minutes until softened. Stir in the tomato paste and cook for 2 minutes. Return the meat to the pan, pour in the reserved wine marinade, and bring to a gentle simmer, cook for about 10 minutes to reduce slightly. Add the chopped tomatoes and stock. Season lightly with salt and pepper. Cover partially and simmer over low heat for 2½–3 hours, or until the meat is very tender and the sauce has thickened. Stir occasionally and add a splash of stock or water if it looks dry. Once tender, remove the meat, shred it with two forks, and return it to the sauce. Adjust seasoning to taste.

Bring a large pot of salted water to a boil. Cook the pappardelle until just al dente, reserving about ½ cup of pasta water. Toss the pappardelle with the ragù¹, adding a little pasta water if needed to coat. Serve immediately with Parmigiano Reggiano and a sprinkle of rosemary.

Chef's tip: This ragù¹ is even better if made the day before and reheated gently, as the flavours deepen overnight.