



Tagliatelle with Lamb Ragu paired with Nebbiolo Honea, 2005

If you can, make the ragu a day ahead – gently warm it just before serving.

¼ cup olive oil
½ medium onion, diced
1 carrot, diced
1 celery stick, diced
1 teaspoon anchovy paste
1 tablespoon red pepper flakes
1 teaspoon rosemary leaves, chopped
1 cup Nebbiolo
16oz peeled whole tomatoes, crushed by hand
12 ounces lamb shoulder, cut into 1" cubes, seasoned with salt & pepper
1lb fresh tagliatelle

1. In a large, heavy stockpot heat the oil until smoking; add the diced vegetables and cook until softened and just starting to brown. Add the anchovy paste, pepper flakes, rosemary, wine and tomatoes and bring to a boil.
2. Add the lamb, reduce the heat and simmer for 90 minutes. Cool for 10 minutes.
3. Working in batches place ½ cup of ragu at a time into a food processor and briefly pulse until it resembles meat sauce. Adjust the seasoning and set aside.
4. Cook the pasta, drain it and add to the ragu. Gently toss to coat and serve immediately.



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