

THE STELLENBOSCH COLLECTION

LAMB RAGÙ WITH PAPPARDELLE



- 1/4 cup plus 2 tablespoons extra-virgin olive oil
- 1 large onion, finely chopped
- 2 large carrots, finely chopped
- 1 medium red pepper, finely chopped
- 150g bacon, diced
- 500g boneless lamb shoulder, cut into cubes
- 3/4 cup dry red wine
- 1 tin whole peeled Italian tomatoes, coarsely chopped, juices reserved
- 50g tomato paste
- 250ml beef stock
- 1 bay leaf
- 1/2 teaspoon smoked paprika
- Salt
- Freshly ground black pepper
- Pappardelle for 4 to 6 people

Active Time: 45 mins **Total Time:** 2 hrs 15 mins **Serves:** 4 to 6

In a medium heavy-based pot, heat 1/4 cup of the olive oil until shimmering. Add the carrots, onion, and red pepper and sauté over medium heat until softened and just beginning to brown, about 12 minutes. Using a slotted spoon, transfer the vegetables to a plate.

Heat the remaining 2 tablespoons of oil in the casserole. Add the bacon and cook over medium-high heat until sizzling.

Add the lamb and cook, stirring occasionally, until the liquid has evaporated and the meat is browned, 10 minutes.

Return the vegetables to the pot. Add the red wine and deglaze all the tasty bits sticking to the bottom of the pot. Reduce liquid to half.

Add the tomatoes and their juices, tomato paste, the chicken stock, bay leaf, and crushed smoked paprika. Season with salt and black pepper and bring to a boil.

Reduce the heat to low, cover partially, and simmer, stirring occasionally, until the lamb is very tender, approximately 1 1/2 hours. Remove the bay leaf from the ragù.

In a large pot of boiling salted water, cook the pappardelle until al dente. Drain the pasta and toss with half of the lamb ragù. Serve the pasta in large bowls, dishing up the remaining lamb ragù and the parmigiano at the table.