

# Game Ragu with Egg Pasta



**Serves 3 - 4**

**Prep 15 mins**

**Cooking 2h 15 mins**

**Easy**

## Ingredients

1 kg diced mixed game (pheasant, partridge & venison)  
2 tbsp olive oil  
2 onions, finely chopped  
1 celery stick, strings pared off & finely chopped  
1 heaped tbsp tomato purée  
500ml chicken or beef stock  
1 bay leaf  
1 sprig rosemary  
250g fresh pappardelle

## For the marinade

300ml red wine  
1 tsp freshly ground black pepper  
1 tsp finely chopped rosemary leaves  
6 juniper berries, crushed  
2 tbsp olive oil  
juice of 1/2 lemon

## To serve

2 tbsp parsley, chopped  
2 tbsp shaved parmesan cheese

1. Ideally the meat needs to be in about 1cm dice, so cut it smaller if necessary. Put the meat into a non-corrosive bowl, mix well and leave for at least 4 hours.
2. Place a sieve over a bowl, tip the meat into it and set to one side. Put the marinade juices into a saucepan & simmer for 10 mins or until reduced by half. Set aside too.
3. To prepare the ragu, put the oil in a large frying pan over a medium heat and gently sauté onions and celery until soft and transparent. Use a slotted spoon to transfer to a plate. Brown the meat in the pan, in batches, transferring each batch to the plate with the onion mixture. When all is done, put everything back in the pan & add the reduced wine marinade. Cook for 1 min & add the tomato purée. Cook for a further minute & add the stock & herbs and simmer for about 1½ - 2h, over a very low heat, until the meat is tender. Season & keep the ragu warm while you cook the pasta.
4. Put at least 3 litres of water in the pan, add a pinch of salt and when the water is cooking fast, add the pasta. When the pasta is tender, drain it, reserving a couple of tbsp of the cooking liquid. Add the pasta to the ragu along with the reserved cooking liquid and simmer for a minute. Serve, scattering the parsley and the saved Parmesan over the dish.