

Pheasant Ragu for Pasta



Serves 4 **Prep 30 mins**

Cooking 1h

Easy

Ingredients

250ml chicken stock
a handful dried porcini mushrooms
1 pheasant
olive oil
80g pack of pancetta cubes
2 shallots, sliced
bay leaf
125ml white wine
2 tbsp chopped parsley
1/2 lemon
400g tagliatelle, cooked to serve
parmesan to serve

1. Bring the stock to a simmer, add the mushrooms and leave them to soak and swell up. Cook the pheasant in some olive oil in a casserole until it is browned all over, then add the pancetta and brown, stirring all the time. Add the shallots and stir for a minute, then add the bay leaf. Pour in the white wine and bubble for a minute. Add the stock and the mushrooms, season well and bring to a simmer. Put the lid on the pan, making sure it fits tightly, and cook gently for 1 hour until the meat starts to fall off the bones.
2. Lift the pheasant out (and fish out the bay leaf), cool a little and then strip the meat off the bones and tear it into pieces. Simmer the stock until it thickens a little and then add back the pheasant, parsley and a squeeze of lemon. Toss the tagliatelle with the pheasant ragu and scatter with the parmesan to serve.