

*From Nino Zoccali of Pendolino Restaurant in Sydney - a perfect match with our award winning Bonking Frog Winter Merlot.*

## *Pappardelle con ragu' di vitello e maggiorana*

### Pappardelle with White Rocks Veal & marjoram ragu'

serves 6

*This recipe owes its genesis to a Calabrian butcher by the name of Vincenzo Garreffa - a very close family friend and an extraordinary food innovator. I have featured his products on my menus over the years as he is particularly passionate about Italian butchery tradition and is a purveyor of the highest quality meat products available. Collaboration with him is particularly exciting. This dish, originally conceived for the first Pendolino menu and featuring Vince's wonderful White Rocks Veal, has become a signature menu item. When cooking this dish, make sure you stir the pot regularly as the flour coating on the meat tends to stick to the base, making it very easy to burn. While White Rocks Veal is a treat to use, this dish is fantastic with any good quality veal product.*

#### Ingredients

400g veal chuck, trimmed and diced into 1-2cm cubes  
fine sea salt, to taste  
freshly ground black pepper, to taste  
plain flour for dusting the meat  
140ml extra virgin olive oil  
1 small onion, finely diced  
1 small carrot, finely diced  
1 celery stalk, finely diced  
1 garlic clove, finely diced

2 thyme sprigs, picked  
1 rosemary sprig, picked  
2 marjoram sprigs, picked  
150ml white wine  
1L beef broth  
**600g fresh egg pasta dough cut into Pappardelle\***  
50g freshly grated Parmigiano Reggiano, plus extra to serve  
50g salted butter, chopped.

\* See our additional Nino Zoccali dough recipe

Season the veal with the sea salt and black pepper and dust with the flour, taking care to shake off any excess. Heat 2 tablespoons of the extra virgin olive oil in a large saucepan over high heat and sauté the meat until it is golden. In a separate saucepan, heat the remaining extra virgin olive oil over medium-low heat and sauté the finely diced vegetables, garlic and herbs until lightly golden. Deglaze with the white wine and reduce by half. Add the cooked veal and beef broth. Season to taste. Bring to the boil and then turn down to a simmer and cook for approximately 2 hours or until the meat is tender and falling apart. Bring abundant salted water to the boil and cook the pasta. With fresh egg pasta, the eating experience is different from dried pasta and the texture is much softer and not really *al dente*. Drain the pasta and add to the sauce. Stir through the freshly grated Parmigiano Reggiano cheese and butter to help thicken and enrich the sauce. Serve topped with additional Parmigiano Reggiano cheese.

Source: *Pasta Artigiana* by Nino Zoccali, Murdoch Books.

