



# Homemade egg pasta “Pappardelle” with rich meat sauce

Savoury Spring Pappardelle Pairs Perfectly with Authentic DaVinci Chianti

## Ingredients for homemade egg pasta:

1 pound of hard wheat semolina  
4 eggs  
¼ cup of olive oil

## Preparation:

Place flour on a dough board, welling out the center. Break eggs into the middle well, pour in oil and knead the ingredients into uniform dough. Let it “rest” for about 10 minutes.

Using a rolling pin, roll the dough on a board until it is ¾ inch thick. Cut the pasta into long 1 inch wide strips.

## Ingredients for Sauce:

2 red onions  
2 carrots  
1 stalk of celery  
2 cups tomato purée  
½ cup tomato concentrate  
¾ cup red wine  
1 pound ground beef  
1 cup extra virgin olive oil  
2 cups beef broth

## Preparation:

Clean, wash and chop the vegetables then brown them slowly in the oil. Add the tomato purée to the pan and stir in vegetables so that the mixture does not become too brown. Add the meat and the tomato concentrate. Stir for about 5 minutes and then add the red wine. After wine has evaporated, add beef broth and boil for about 90 minutes. Add salt and pepper to taste.

Cook the homemade pasta in salted water for 6-8 minutes. Drain it and pour directly into the prepared pan containing the sauce. Mix and serve with a healthy amount of grated Parmigiano-Reggiano cheese. Recipe serves four.