



LAMB RAGU (SERVES 4-6)

RECIPE BY HELEN GOELET TO BE PAIRED WITH 2016 HIRONDELLE CABERNET SAUVIGNON

INGREDIENTS

- 1 lb boneless lamb shoulder, cut into cubes
- 1 lb pappardelle
- 4 oz bacon (or pancetta if you can find it), thinly sliced
- 2 tbsp olive oil
- 2 carrots, finely diced
- 1 large white onion, finely chopped
- 4 cloves garlic, finely minced
- 1 tsp ground cumin
- 1 tsp ground coriander
- 1 tbsp finely chopped fresh rosemary
- 1 tsp finely chopped fresh thyme
- 2 bay leaves
- 1 cup dry red wine
- 3 tbsp tomato paste
- 1 cup chicken stock
- ½ tsp red pepper flakes (optional)
- Salt and pepper

INSTRUCTIONS

- Toss your cut lamb shoulder in a bowl with cumin, coriander, rosemary, thyme, salt and pepper. Evenly coat each cube and set aside.
- In a thick-bottomed casserole dish, render the bacon (or pancetta) until slightly crispy. Remove bacon from the pan, leaving the fat behind. Add 2 tbsp olive oil and brown the lamb in the bacon fat/oil mixture evenly, without overcrowding the pot, and remove onto a paper towel lined plate as they brown.
- Once all the lamb has been browned and set aside, add carrots and onion to the pot, allowing them to scrape up some of the browned bits from the bottom of the casserole dish.
- Once the onions become translucent (6-7 minutes) add the tomato paste and garlic and stir until well incorporated (roughly 2 minutes). Deglaze with red wine and cook down until the alcohol has burned off (roughly 2 minutes).
- Add the lamb and bacon back to the pot with your chicken stock, bay leaves and a little more salt and pepper. Cover and simmer for 2 ½ hours or until the lamb pulls apart easily.
- Cook your pappardelle until al dente, toss with lamb ragu and serve with freshly grated parmesan cheese and a bottle of Clos du Val 2016 Hironnelle Cabernet Sauvignon.