



# Trust Carolyn Wine Club

Recipe for pairing with Trust Carolyn  
Wine Club November 2017 Selections

[www.localstastingroom.com](http://www.localstastingroom.com)

707. 857.4900

## Pappardelle with Duck Sauce

*Pairs with the 2014 Denier Handal "Don Angelo" Sangiovese/Sagrantino.*

*Serves 4-6*

### Ingredients:

- 1 Duck (2½ # to 3½# ), cut into 8 pieces, bone in
- Kosher salt and ground black pepper
- ¼ cup olive oil
- 1 medium onion, diced
- 1 carrot, diced
- 1 stalk celery, diced
- Pinch of red-pepper flakes
- 1 tablespoon minced garlic
- 1 teaspoon tomato paste
- 1 cup dry red wine
- 1 cup seeded, chopped tomatoes
- 1 cup chicken broth
- 2 bay leaves
- 2 sprigs thyme
- 2 tablespoons unsalted butter, cut into pieces
- 12 ounces pappardelle
- Parmigiano Reggiano cheese, for grating
- Toasted chopped hazelnuts, for garnish

### Directions:

1. Pat the duck pieces dry and season with salt and pepper. In a Dutch oven over medium-high heat, add the oil and brown the pieces, working in batches if needed to avoid crowding. Transfer to a plate.
2. Reduce the heat to medium. Add the onion, carrots and celery, stirring until soft, about 5 minutes. Then add the red-pepper flakes, garlic and tomato paste, stirring for another minute. Deglaze the pan with the wine, turn the heat to high and boil to burn off the alcohol, about 4 minutes. Add the tomatoes, broth, bay leaves and thyme. Return the duck pieces to the pot, spacing them evenly so they are partly covered by the liquid. Bring to a boil and then reduce the heat and simmer, covered, until the duck is falling off the bone, about 2 hours. Turn the pieces at least once.
3. Turn off the heat and discard the thyme and bay leaves. Remove the duck from the sauce and let cool; then pull the meat from the bones. Shred some pieces and leave others large. Return the meat to the pan and simmer the sauce until thickened, 10 to 15 minutes. Stir in the butter, piece by piece. Season to taste with salt and pepper.
4. Bring a large pot of salted water to a boil. Cook the pappardelle until al dente. Before draining, save a cup of the pasta water. Toss the pappardelle with the sauce over low heat, adding pasta water as necessary if the sauce is too thick. Divide among pasta bowls and top with the grated cheese.
5. Note that duck can be substituted with chicken or turkey. Note the flavors can be enhanced by the wine that you use or the broth.
6. Garnish with fresh herbs toasted hazelnuts.

