



Braised Lamb Ragu

Paired with our Wine of the Month:

2022 GRAND ROUGE

Equipment:

- Dutch oven

Ingredients:

- 2 tablespoons extra-virgin olive oil
- 4 ounces thick-cut pancetta, diced into ½-inch cubes
- 1 ½ pounds lamb shoulder, trimmed of excess fat ~18 ounces | cut into 2 or 3-inch pieces
- Salt and black pepper
- 1 medium onion, finely diced
- 1 medium carrot, finely diced
- 1 stalk celery, finely diced
- 6 cloves garlic, finely minced
- ½ teaspoon red pepper flakes
- 2 tablespoons tomato paste
- 2 sprigs fresh rosemary
- 1 cup Opolo Grand Rouge
- 1 cup tomato passata
- 1 cup water
- 2 teaspoons brown sugar

Instructions:

1. Brown pancetta: Cook 4 oz pancetta in 2 tbsp olive oil over medium heat until crisp. Remove.
2. Sear lamb: Season 1½ lb lamb shoulder with salt & pepper. Sear in batches over medium-high until browned on all sides. Remove.
3. Aromatics: Cook 1 onion, 1 carrot, 1 celery stalk (all diced) & 6 garlic cloves in same pot 8-10 min until soft. Season.
4. Build flavor: Stir in ¼ tsp red pepper flakes, 2 tbsp tomato paste, 2 rosemary sprigs. Cook until paste darkens & sticks to pan.
5. Deglaze: Add 1 cup Grand Rouge, scraping fond. Reduce by half.
6. Simmer: Return lamb & pancetta. Add 1 cup tomato passata, 1 cup water, salt, 2 tsp brown sugar. Simmer covered ~1 hr, then uncovered 45-75 min until very tender, stirring occasionally.
7. Finish: Remove rosemary, shred lamb, return to sauce, adjust seasoning. Top with parsley.



Mia, our Digital Marketing Manger, sharing her perfect pairing

For lamb ragu pasta:

- 12 ounces pappardelle pasta (or 16 ounces fresh pasta)
- ½ cup whole-milk ricotta cheese
- Zest from 1 lemon
- Salt and black pepper
- ¼ cup finely minced parsley

Pasta:

1. Cook 12 oz pasta until just under al dente. Reserve 1 cup water.
2. Mix ½ cup ricotta with lemon zest, salt, pepper.
3. Toss pasta with ragu over low heat 1-2 min, loosening with pasta water as needed. Serve with lemon ricotta and parsley.