

Pasta with Lamb Ragù
(Maccheroni alla Chitarra)

INGREDIENTS:

Servings: 2 people

Pasta:

Dried or fresh linguine/penne or homemade:	
Unbleached white flour	250 g
Eggs	2
Salt	pinch

Sauce:

Fresh rosemary sprig	1
Small onion	1
Small garlic clove	1
Lard	25 g
Lamb shoulder or leg	200 g
Dry white wine	2 tbs
Salt and freshly ground pepper	to taste
Ripe tomatoes	250 g

Servings: 4 people

Pasta:

Dried or fresh linguine/penne or homemade:	
Unbleached white flour	500 g
Eggs	4
Salt	pinch

Sauce:

Fresh rosemary sprigs	2
Small onions	2
Garlic clove	1
Lard	50 g
Lamb shoulder or leg	300 g
Dry white wine	50 ml
Salt and freshly ground pepper	to taste
Ripe tomatoes	500 g

Servings: 6 people

Pasta:

Dried or fresh linguine/penne or homemade:	
Unbleached white flour	750 g
Eggs	6
Salt	pinch

Sauce:

Fresh rosemary sprigs	3
Small onions	3
Small garlic cloves	2
Lard	75 g
Lamb shoulder or leg	400 g
Dry white wine	100 ml
Salt and freshly ground pepper	to taste
Ripe tomatoes	750 g

Servings: 8 people

Pasta:

Dried or fresh linguine/penne or homemade:

Unbleached white flour	1 kg
Eggs	8
Salt	pinch

Sauce:

Fresh rosemary sprigs	4
Small onions	4
Garlic cloves	2
Lard	100 g
Lamb shoulder or leg	550 g
Dry white wine	125 ml
Salt and freshly ground pepper	to taste
Ripe tomatoes	1 kg

Servings: 10 people

Pasta:

Dried or fresh linguine/penne or homemade:

Unbleached white flour	1 1/4 kg
Eggs	10
Salt	pinch

Sauce:

Fresh rosemary sprigs	5
Small onions	5
Garlic cloves	2 1/2
Lard	125 g
Lamb shoulder or leg	700 g
Dry white wine	150 ml
Salt and freshly ground pepper	to taste
Ripe tomatoes	1 1/4 kg

Servings: 12 people

Pasta:

Dried or fresh linguine/penne or homemade:

Unbleached white flour	1 1/2 kg
Eggs	12
Salt	pinch

Sauce:

Fresh rosemary sprigs	6
Small onions	6
Garlic cloves	3
Lard	150 g
Lamb shoulder or leg	850 g
Dry white wine	175 ml
Salt and freshly ground pepper	to taste
Ripe tomatoes	1 1/2 kg

TOOLS:

Chitarra (optional)
or pasta machine
Rolling pin
Kitchen towel
Fork
Cutting board
Chef's knife
Blender
Skillet with lid
Pasta pot

PREPARATION:*Prepare the pasta:*

Place the flour and salt on a work surface and make a well in the center. Break the eggs into the well, and using a fork, draw in the flour from the sides. Knead the dough until it is workable but somewhat stiff. Add more flour or water, as needed, to achieve this. Use a pasta machine, or a rolling pin, to create thin pasta sheets.

Place a pasta sheet over the wires of the chitarra and roll over it using slight pressure. The pasta will fall to the tray below. Cut the remaining sheets in this manner. Alternatively, you can *cut the pasta with a pasta machine*. Leave the pasta to sit for 30 minutes, covered with a towel.

Prepare the sauce:

Strip the rosemary. Peel and finely *dice the onion*. Peel and *mince the garlic*. Cube the lamb into small chunks. Heat the lard in a skillet over moderate heat. Sauté the onion, garlic, and rosemary. When the onion begins to change color, add the meat. Brown the meat on all sides. Add the wine and cook until it evaporates. Season, to taste, with salt and pepper.

In the meantime, *blanch*, peel, and seed the tomatoes. Place the tomatoes in a blender and purée. Add the purée to the lamb mixture. Simmer, covered, over low heat for an hour. If the mixture becomes too dry, add water as necessary.

Cook the pasta:

Bring lightly-salted water to a boil in a pasta pot. Cook the pasta "al dente." Drain and transfer the pasta to a serving plate. Dress the pasta with the sauce and serve.