

INGREDIENTS

3 whole lamb necks (order from your butcher in advance)

2 sprigs fresh rosemary, finely chopped

2 onions, diced

2 carrots, diced

2 stalks celery, diced

4 whole garlic cloves

2 bay leaves

10 sprigs of thyme, roughly chopped

Chicken or beef stock, as needed

1 bottle white wine
(Signature Wines recommended)

4 parmesan rinds
(Glynburn Gourmet recommended)

500g pappardelle
(L'Abruzzese recommended)

¼ cup parsley, finely chopped

Olive oil

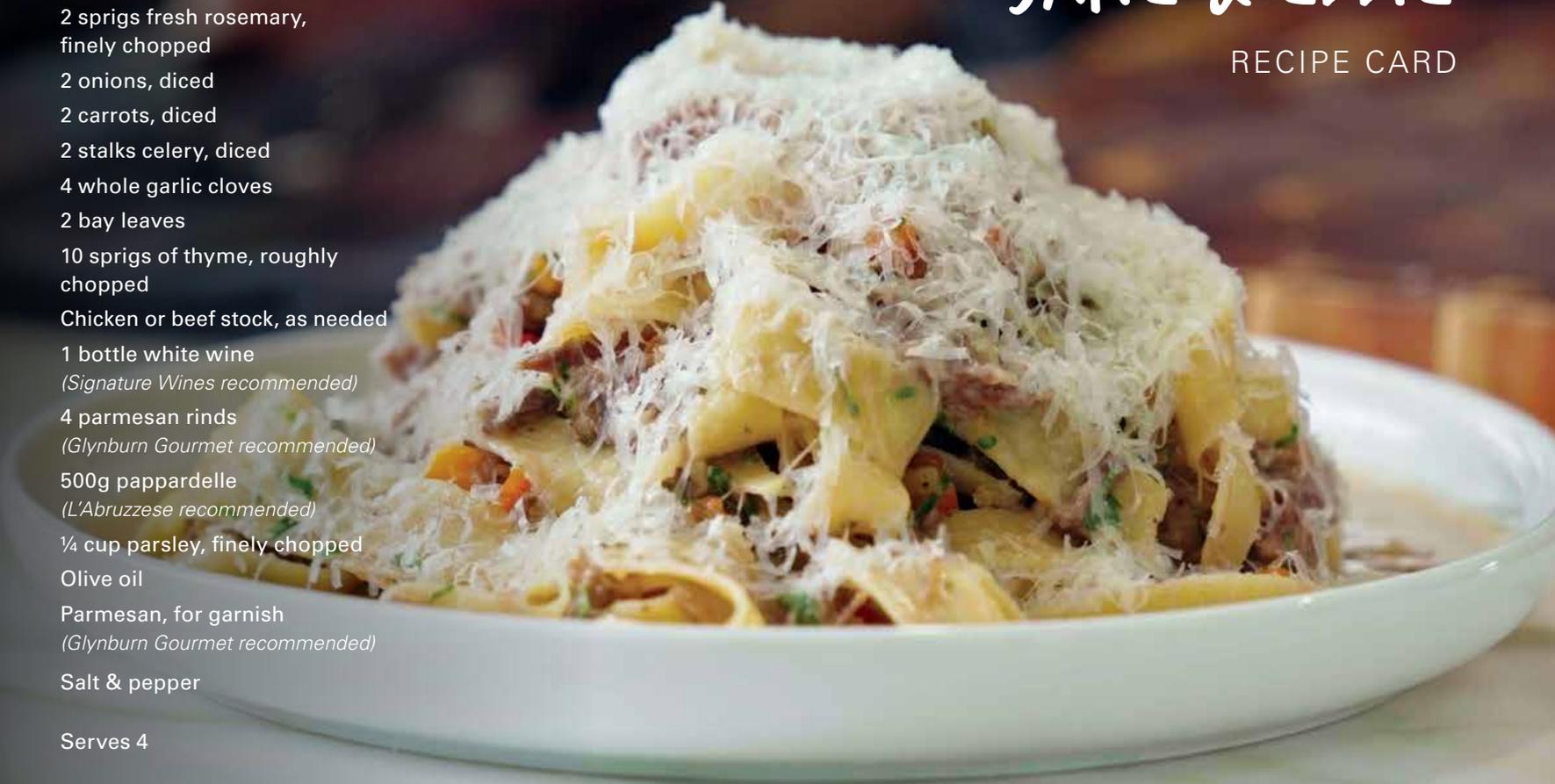
Parmesan, for garnish
(Glynburn Gourmet recommended)

Salt & pepper

Serves 4

FOOD SECRETS WITH JANE & EDDIE

RECIPE CARD



LAMB RAGU BIANCO WITH PAPPARDELLE



METHOD

Lamb Necks

- Season the lamb necks generously with salt and pepper.
- Heat a large stockpot or cast iron pot over high heat. Sear the lamb necks on all sides until golden brown. Remove lamb and set aside.
- Reduce heat to medium and add the diced onions, carrots, celery, garlic, thyme, bay leaves, rosemary and a pinch of salt. Cook, stirring occasionally, until the vegetables are softened and browned.
- Add the lamb necks back into the pot and cover with stock till necks are almost covered.
- Pour in the white wine and add parmesan rinds. Bring to a boil, occasionally scraping up any bits stuck to the pot.

- Bring the mixture to a simmer, cover and cook on low for 5–7 hours. Alternatively, you can place the pot in a 130°C fan oven for about 5 hours.
- Ensure stock isn't reducing too much; add additional stock or water if required.
- Once the lamb is tender and easily pulls off the bone, remove from the pot and set aside to cool. Strain the stock, and keep liquid and vegetables aside for later use.

Pappardelle

- Cook the pappardelle according to the package instructions.

To Assemble

- After the lamb has cooled, shred the meat from the bone, discarding any bones and tendons. Retain the fat, as it adds flavour.

- In a large frying pan, heat a small amount of olive oil and add the lamb and 1 cup of the reserved stock. Bring to a simmer, allowing the flavours to combine.
- Add the cooked pappardelle to the pan, tossing to coat in the sauce.
- Add 1 cup of vegetable mixture from the lamb pot and toss.

To Serve

- Remove from heat and plate, garnishing with parsley and freshly grated parmesan.

Scan the QR code to watch Jane & Eddie prepare this delicious dish and to view other recipes in the series.



City of
Norwood
Payneham
& St Peters