

“Bigoli” pasta with Duck sauce (Bigoli all’Anatra)

Yield:

Ingredients	Qty	Measure
Duck, whole	1	each
Celery rib, chooped	2	each
Carrot, chopped	1	each
large Onion, chopped	1	each
Garlic cloves, chopped	2	each
Wine	8	fl.oz
Sage	1	sprig
Rosemary	1	small sprig
Salt - Pepper	TT	
All Purpose flour	250	g
Eggs	2	each

Procedure:

1. Cut the duck in half or pieces and place it in a hotel pan with all the other ingredients.
2. Roast for 2 or 3 hours at 325°F (the meat has to fall off the bones).
3. Let cool off, remove the bones and shred the meat.
4. Process the vegetables and strain into a fine mesh strainer. Combine the juice with the meat and set aside.
5. In food processor, process the flour with the eggs until the dough is coarsely broken.
6. Transfer the dough into the “bigolaro” and cut the bigoli when they are 20 cm long (8 inches).
7. Boil the bigoli for 15-20 minutes in salted water.
8. Sautee the bigoli with the sauce and serve with grated Parmigiano cheese.