

buonissimo

What happens when you put together some of Adelaide's top Italian-style chefs and a load of San Remo pasta? A feast that will have all your guests shouting for more

photography amanda mclauchlan styling matt page





**LARRY PISCIONERI AND
DOMENIC MARTINO**
Martini Restaurant

"Mushrooms and chestnuts are in season, and with rabbit and sage, the flavours interlock beautifully. It's a slow-cooked, hearty dish that is best served with a pinot. Pappardelle goes with rich, thick game sauces."

PAPPARDELLE AL RAGÙ

serves 4-5

- 1 small to medium-sized rabbit
- 150ml extra virgin olive oil
- 1 medium-sized onion and 1 small carrot, diced
- 12 sage leaves
- 2 sprigs rosemary
- 4 garlic cloves
- 50g dried porcini (soaked in hot water for 5mins)
- 1½ tbsp tomato paste
- 200ml white wine
- 250ml chicken stock
- Salt and black pepper, to taste
- 16 chestnuts

- 375g packet San Remo Nidi pappardelle**
- 4 medium-sized swiss brown mushrooms, sliced
- 3 small roma tomatoes, diced
- Parmigiano reggiano and truffle oil, to serve

Cut rabbit into 6-8 pieces. Brown in 100ml oil, turning frequently. Add onion, carrot, 8 sage leaves, rosemary and 3 garlic cloves. Cook for 10mins. Add porcini (reserve liquid) and tomato paste. Add wine, reduce by half, then stock and simmer for 40mins. Season. Cool rabbit, strip off meat into bite-sized pieces and add to sauce. Cut a slit into chestnuts and grill. Cool, then remove skin. Cook pasta. Fry mushroom in remaining oil and reserved porcini liquid. Toss with tomatoes, rabbit, roasted chestnuts and pasta. Top with parmigiano and drizzle over oil.